

THE NATIONAL PROVISIONER

APRIL 24 • 1945

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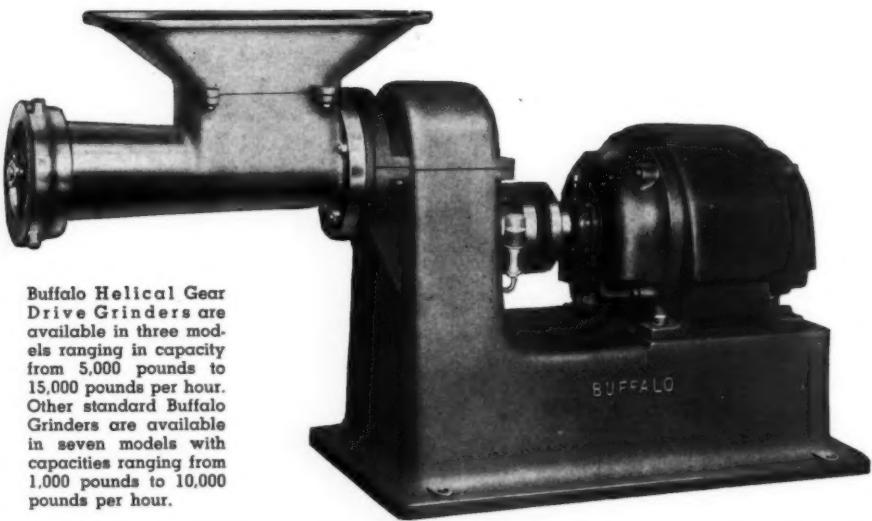
Equally, buyers of sausage may be intrigued by the outward appearance of sausage products, but it's what is under the casing that attracts and holds customers! And a satisfied customer, who will return again and again because of the quality of your product, is a dividend-assuring asset.

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**QUALITY SAUSAGE
MAKING MACHINES**



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Mr. Cellophane Does His Bit!

WHEN WAR CAME, Mr. Cellophane was one of the first to join up. To date he has seen service on all the fighting fronts . . . doing his bit in protecting the food supplies and equipment of our fighting men.

In many cases *special* cellophanes had to be developed by Sylvania to meet packaging conditions never experienced in producing for civilian use. The sketches above show the examples of

only a few of these packaging advances. Many, many more are doing equally important jobs all over the world . . . and still more are in the process of development.

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ABC

THE NATIONAL PROVISIONER

Volume 112

APRIL 21, 1945

Number 16

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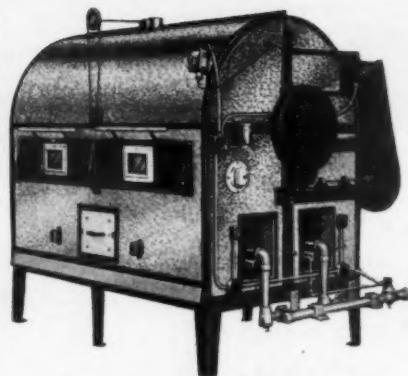
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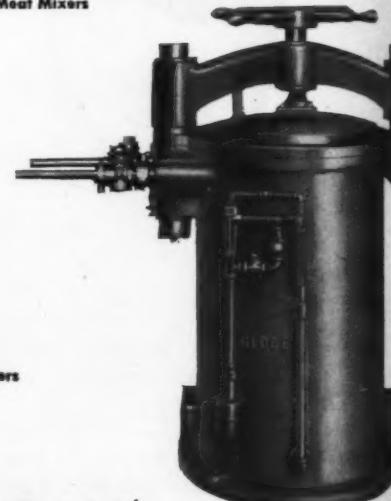
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No. 373-B Vacuum Meat Mixers



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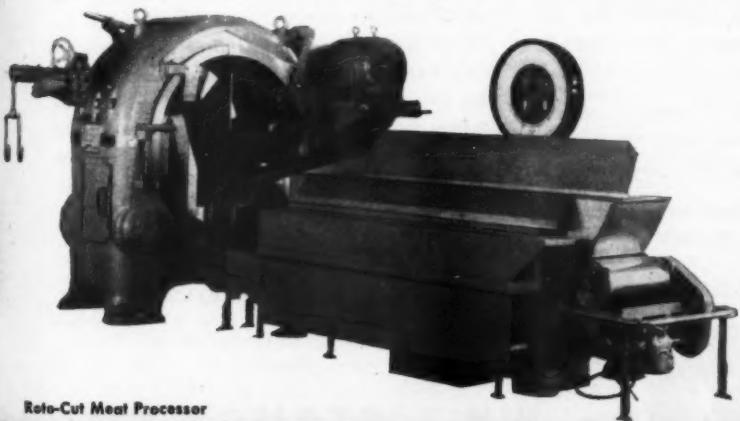
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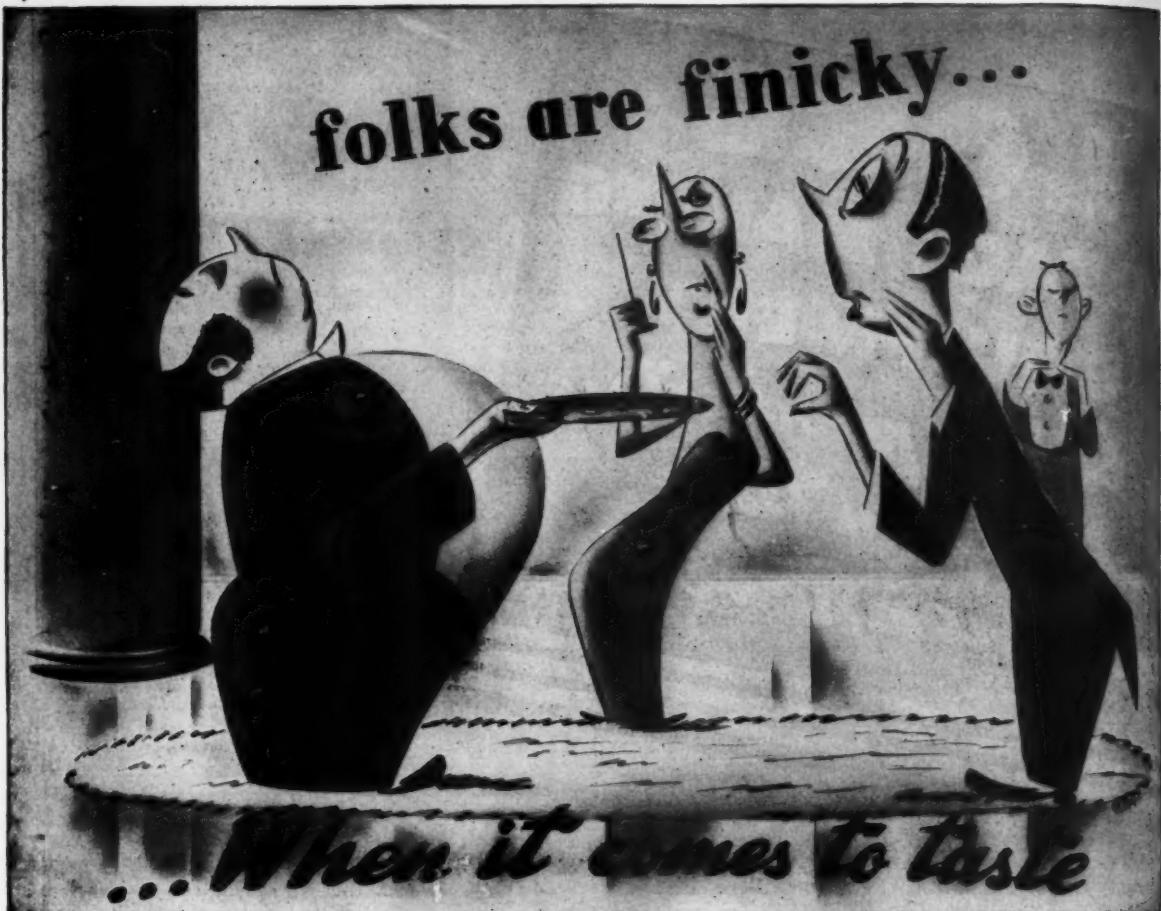
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THE MEAT PROCESSING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT



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Stange's exclusive process of flavor extraction gives you **Cream of Spice** seasonings for flavor control in a con-

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Do You Know

that many people make mistakes in the meaning of words? Here are five old words and one new word. How many people, do you think, know what these words mean?

HOW MANY OUT OF 10?

Write your guess — then turn the page upside down for the answer.

(Based on Johnson O'Connor's book "English Vocabulary Builder")

DEMOCRACY

a

SLEEK

b

NATTY

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COY

d

VIRILE

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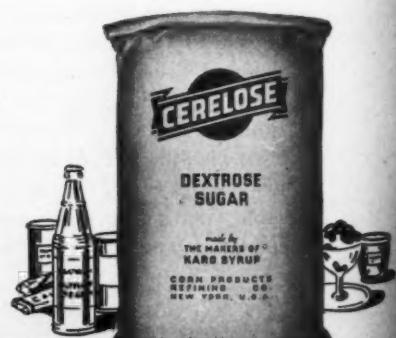
DEXTROSE

f

• Educational advertising has taught 8 out of 10 people that dextrose is the new word for food-energy sugar.

ANSWERS
F-8
E-5
D-7
C-5
B-2
D-8
B-8

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17 Battery Place New York 4, N. Y.



CERELOSE **is** **dextrose**

10?
page

And here's how you make real savings when you use Master Gearhead Motors. Both the motor and gear reduction are built as an integral construction, so you have only one unit to order and handle. You reduce to one third or one quarter your own time for selecting the right equipment, and the time and expense in your purchasing, receiving, and invoicing departments. You save greatly in handling and mounting time. Today time is more than money . . . it's manpower!

But one of the most important savings is usually overlooked. When you buy a gearhead motor, of say 2 horsepower size, both the motor and gear reduction are designed for 2 horsepower load. However, when other types of speed reduction equipment are used, too often you must purchase oversize speed reducing parts that will transmit possibly as high as 5 horsepower, because intermediate sizes are not made.

Yes a penny saved is better than a penny earned . . . it's bonus money. And speaking of bonuses, you get a real one in the wide flexibility of gearhead motors made by Master Motors in any size from 100 down to 1/10 horsepower in all cycles, phases, and frequencies . . . in open, splash-proof, fan-cooled, and explosion proof types . . . with Speedrangers and Unibrakes . . . for every type mounting . . . and over a gear reduction range up to 432 to 1. Any combination of these can be built easily into a compact power package that will add greatly to the economy, appearance, convenience, and safety of your motor driven equipment.

Investigate what a really remarkable job Master gearhead motors can do for you both in your plant and on your products.

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saved
is a
penny
earned



10 HP 37 RPM
explosion-proof
gearhead motor on
magnetic separator
for removing tramp
iron from coal.

PORK SAUSAGE Is Just Naturally Our Favorite Dish



*And Armour's Hog and Sheep Casings Help
Give It the Flavor They Like Best!*

Here are Mrs. Consumer and family—the folks who finally spell success or failure for any food product! And they like pork sausage—they eat up millions of dollars worth every year! Whether Mrs. Consumer likes *your* pork sausage depends entirely on its qualities—qualities her family likes and demands. First of all, they want flavor—the juicy, mouth-watering flavor that has made pork sausage America's favorite. And Armour's Hog and Sheep Casings are *naturally* excellent protectors of your sausage's goodness. Second, Mrs. Consumer insists on appetizing appearance. And Armour's Casings have the resiliency and uniformity to cling tightly to your sausages, giving them attractive, well-filled appearance at all times. Your nearest Armour Branch or Plant will give you the utmost assistance in providing you with these fine, natural casings within the limits of the available supply.

— **ARMOUR and Company** —

Industry Problems Aired at Hearings by Subcommittee

MEAT packers, cattle feeders, producers and non-slaughtering processors had an opportunity to give their views on meat shortages and their relationship to ceiling prices, subsidies and other governmental regulatory policies before the House of Representatives subcommittee investigating food conditions at hearings in Chicago this week.

The committee also held a hearing at Cleveland, O., on April 18 at which Chester G. Newcomb, president of the Cleveland Provision Co., was a witness. Additional hearings are scheduled for Boston on April 23, Providence, R. I., on April 24 and New York City on April 25.

"There is a black market and it has and will continue to procure livestock," W. S. Greathouse, president of Frye & Co., Seattle, said at Chicago.

"If it can't procure livestock at the public yards it will obtain the animals elsewhere," he said. "Against it the legitimate processor is at a hopeless disadvantage. He cannot buy at prices which will permit him to break even. To combat the black market we must

have legitimate processors free to operate and we must have enforcement in which the public has confidence."

Declaring that a Seattle representative of OPA has estimated that in '19 western counties of Washington, 60,000 hogs and 20,000 head of cattle are passing yearly through black market channels, without benefit of points, into the private lockers of consumers," Mr. Greathouse asked:

"Why this public cynicism? You may recall that OPA cancelled ration points after solemn assurance that it would not do so. Can we point an accusing finger at the public, in the face of such breach of promise on the part of a public agency?"

Mr. Greathouse declared that there are three things that should be done in the food situation immediately:

"First, the black market should be attacked intelligently.

"Second, the price control act should be amended to provide a definite stand-



W. S.
GREATHOUSE

EARL THOMPSON NEW NIMPA HEAD

EARL L. THOMPSON of the Reliable Packing Co., Chicago, is the new president of the National Independent Meat Packers Association and Fred M. Tobin of the Tobin Packing Co., Rochester, N. Y., former president of the group, will occupy the post of chairman of the board for the next year, it was announced this week, following the annual meeting of the NIMPA board of directors in Chicago.

J. E. O'Neill of the Mission Provision Co., San Antonio, Tex., was elected first vice president of the association. The six geographical divisions will have the following vice presidents:

Central Division: G. W. Cook, Emmart Packing Co., Louisville, Ky.

Eastern Division: J. A. Heinz, Heinz Riverside Abattoir, Baltimore, Md.

Midwest Division: S. S. Sigman, K & B Packing Co., Denver, Colo.

Southern Division: T. J. Yarbrough, Reynolds Packing Co., Union City, Tenn.

Southwestern Division: R. C. Banfield, Banfield Bros. Packing Co., Tulsa, Okla.

Western Division: Adolph Miller, Union Packing Co., Los Angeles, Calif.

R. A. McCarthy of the Beach Packing Co., Huntington Beach, Calif., is treasurer for 1945-46; C. B. Heinemann, Washington, D. C., has been re-elected secretary and assistant treasurer.

Wilbur La Roe, jr., continues as general counsel for the group, while W. C. Holmes of Washington occupies the new post of counsel on public relations.

Further details on the NIMPA meeting of the directors of the organization and other material on the association will be published in *THE NATIONAL PROVISIONER* of April 28.

ard for the guidance of OPA—a standard so clearly expressed that it cannot be distorted by academic minds—and by which processors shall receive a fair margin on each agricultural commodity processed.

"Third, the administration of OPA must be improved."

Challenging as defeatist the statement of James F. Brownlee, deputy administrator for price, that black market "criminals" are here to stay as long as price control is with us, Mr. Greathouse noted that OPA offers only "help of the public" and "relentless enforcement" as remedial possibilities and entirely overlooks the possibility of defeating the black market through increased production.

He then stated that the remedy for the black market is twofold:

"First: Give the legitimate processor a chance to exist and to oppose the black market. OPA complains that it cannot keep raising prices to "compete" with the black market. So it evidently proposes to drive out legitimate business in order that black market will have no competition. The retailer, for example, won't pay side money for a black market product if he can get any reasonable quantity from his normal sources of supply. Cut him off entirely from supplies and he is not going to close his business while a competitor has plenty by patronizing the black market. Keeping the legitimate proc-

essor in business is not the *sole* remedy; but it is an *essential* part of the remedy.

"Second: Enforcement should be in the hands of those experienced in handling enforcement. The Department of Justice has a high code of ethics. A district attorney is a quasi-judicial officer. We need that attitude in OPA enforcement to restore public confidence and cooperation. We need a more detached viewpoint than OPA has on enforcement; and we need a viewpoint that is primarily concerned with obedience to law and not to making a showing of revenue collected. Enforcement should never have been and should not continue in OPA. It should be in the hands of the Department of Justice."

Fair Margin Urged

Mr. Greathouse recommended that the Emergency Price Control Act be amended to allow producers and processors a fair margin on each commodity "so that they can occupy their minds with production rather than with colloquy."

"A fair margin for each commodity," said he, "will cause far less confusion and technical searching for facts than will a dual standard such as is proposed. It will enable the legitimate processor to distribute what he has, after government set aside, into retail channels. Congress should never extend price control without making certain that it is extended with definite standards that

are objective, plain, positive and fair to the producer and industry. From a purely materialistic point of view, it is better for the government to collect income tax from a legitimate processor out of the latter's profits than it is to allow the black marketeer, "the criminal," to get away with profits and tax and to promote inflation in the process...

"If precision and accuracy under the product standard are impossible of attainment, it is about time for OPA to allow what will be clearly a fair margin and adjust it afterwards. To do less amounts to violation of law by OPA."

Two fundamental needs must be met before any program of food control becomes effective—halt or reduce to the minimum black market operations and enforce price and distribution regulations—O. E. Jones, vice president of Swift & Company, told the House committee.

Mr. Jones suggested that the present situation can be improved by:

Recommendations by Jones

1: A general review and study of all permits to slaughter. The large number of permits issued unquestionably has contributed to black market operations as well as maldistribution of meat.

2: Placing a proper relationship between wholesale ceiling prices and live animal prices. There is no incentive to slaughter a live animal when the packer is losing money on every one he slaughters. This situation helps the black market operator to expand since ceiling prices mean nothing to him and he is able to bid livestock away from the legitimate slaughterer.

3: Reinstating the meat restriction order type of quotas on a fair basis for those slaughterers not covered by the set-aside programs. This should benefit both government and civilian requirements.

"Obviously, little can be done to increase the supply of livestock immediately," Mr. Jones pointed out. "This is particularly true as regards hogs since there is about a 12-month lapse between the farmer's decision to breed hogs and the time the hog is ready for market. Also there is little that can be done to increase immediately the supply of lambs. The producer's problem is further increased by the farm labor situation and in some sections even the feed supply is a problem."

"While it takes much longer to raise cattle than it does to raise hogs, the present supply of cattle in the country could be brought to market at heavier weights if government policies encouraged the feeding of cattle."

"From a longer period standpoint, our suggestion is that the government immediately determine the production of meat which they feel will be needed and then also determine what price level is necessary to get this production. The government alone can determine this for it alone knows the demands of

(Continued on page 31.)

OPA Gets Power to Restrict Volume of Intrastate Killers

REPORTS that strong opposition exists in the War Food Administration toward any plan to allocate livestock among packers were borne out this week when the WFA issued a very limited authorization permitting the Office of Price Administration to establish and enforce quotas covering the slaughter of cattle, calves, sheep, lambs and hogs by non-federally inspected slaughterers.

The authority granted to OPA permits the establishment of quotas for non-federally inspected commercial slaughterers and butchers (Class 2 slaughterers), farm slaughterers (Class 3 slaughterers) and custom slaughterers. It does not permit the establishment of limitations on kill by federally inspected establishments which are subject to WFA set-aside orders.

The order (Amendment 1 to WFO 123) specifically denies authority to OPA to limit or restrict (by allocation or otherwise) the acquisition and distribution of livestock. Amendment 1 states, in part, that authority is delegated:

"to enable the Office of Price Administration to establish and enforce quotas governing the slaughter of cattle, calves, sheep, lambs and swine, providing

ed, however, that this delegation shall not be construed to include authority to limit or restrict (1) the total number of animals slaughtered or the total amount of meat produced by all slaughterers; (2) the number of animals slaughtered or the amount of meat produced by any slaughterer, other than custom slaughterers, whose establishment is operated under federal inspection, or (3) the acquisition or distribution, by allocation or otherwise, of live cattle, calves, sheep, lambs and swine."

When plans for a new program were announced in mid-March by WFA, OPA, the Office of Economic Stabilization and other agencies, it was implied that there would be direct allocation of livestock to slaughterers by OPA and that more extensive distribution controls would be employed than are possible under Amendment 1 to WFO 123.

It is not known whether WFA's reluctance to delegate authority to OPA will block the plan to have the price agency assume authority over the issuance of slaughter permits. In connection with this proposal it had been hoped that OPA would call in all slaughter permits and reissue them only on showing that the applicant was an established and legitimate slaughterer who had observed price ceiling and rationing regulations.

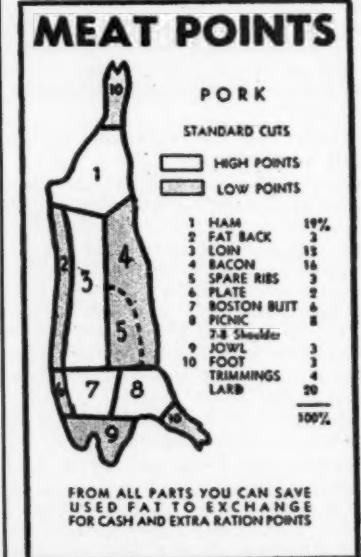
Some rather interesting statistics on the activities of various types of non-federally inspected slaughterers have been compiled recently:

LIVESTOCK SLAUGHTER BY VARIOUS TYPES OF NON-FEDERALLY INSPECTED SLAUGHTERERS—4th QUARTER OF 1944 COMPARED WITH 4th QUARTER OF 1943¹

Item	Fed. Insp. Change Pct.	Commercial Change Pct.	Local Change Pct.	Butcher Change Pct.
Cattle	+8	+10	+31	+29
Calves	+36	+57	+61	+55
Sheep and Lambs	-15	-19	+12	+8
Hogs	-22	+5	+19	+34

¹Based on data collected by War Food Administration. Total permits and licenses issued to non-federally inspected slaughterers as of January 1, 1945, are as follows:

Federal inspected slaughterers	315
Commercial slaughterers (Class 2A above 2 million lbs., dr. wt.)	32
Local slaughterers (Under 2,000,000 but over 200,000 lbs., dr. wt.)	4,600
Butchers (Under 200,000 but over 6,000 lbs. dressed weight)	22,000
Farm slaughterers (Under 6,000 lbs. dressed weight)	1,200,000



STILL LOW POINT MEATS

Charts for beef, pork, lamb and veal, similar to the one shown here, are being used by the American Fat Salvage Committee, to point out that some of the lesser-known cuts are low in point value—and high in salvage fat value.

LAUNCH LOCKER PLANT PROBE

An investigation of locker plant operations and alleged buying of meat for storage without surrender of ration points is currently in progress in the Cincinnati area. Thomas Conlan, chief enforcement attorney in the Cincinnati OPA district office, announced on April 17.

Ben Howard, president of the Cincinnati Retail Meat Dealers Association, charged that use of lockers for storage of meat purchased from farmers without surrender of ration points is "widespread" and that it leaves the door open for black market operations.

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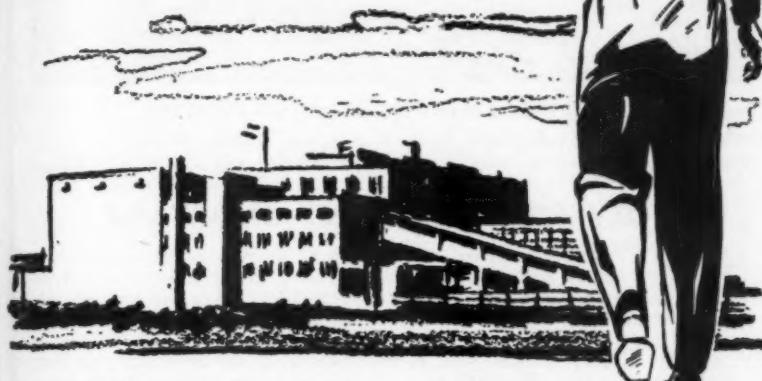
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"This article is based on actual experiences related in the booklet, "You and the Returning Veteran," prepared by the Allis-Chalmers Co., Milwaukee, Wis., in collaboration with Esther H. deWeerd, Ph. D., executive secretary, Wisconsin Society for Mental Hygiene, and Ole H. deWeerd, Ph. D., consulting psychologist. Permission to reproduce this material has been generously granted by the Allis-Chalmers Co."

FOREMAN IS KEY IN READJUSTING VETERAN TO JOB*



JOE SMITH was a cheery, reliable worker in the warehouse before he entered the service. Through his likable personality and the leadership he exhibited he was chosen for officers' training. He became a captain and saw combat in North Africa.

When news of his promotion was received, his employer was troubled for he realized that Joe would find his old job distasteful upon his return. Then came word that there had been a flare-up of an old difficulty which would retire Joe from the Army permanently. This swift close to a promising military career was a bitter disappointment to Joe. He couldn't endure the idea of his old blind alley job. At the same time, he found it difficult to picture what else he could do. So he went back to work at the same old stand.

Joe's foreman was a good friend during the weeks that followed. He was able to be especially helpful because he realized how the relatively minor job palled on Joe after having had the lives of 200 men entrusted to his care and judgment. While encouraging the former Army captain to adjust himself to a subordinate position, the foreman has given him every opportunity to learn about supervisory responsibility. When a position requiring leadership and initiative develops, the foreman—who wants to be proud of his trainee—has made it clear to Joe that he will be given every chance to fill it if he proves qualified.

Not every meat plant foreman will be called upon to deal with exactly this situation, but as more and more veterans are returned to civilian life numerous other problems of readjustment will fall squarely on the foreman's shoulders. Foremen will be faced with psychological problems that will require all of their understanding, tact and fairness to iron out. For if returning servicemen are to be fitted smoothly and efficiently into meat plant routine, foremen must have a deep and genuine interest in their problems and welfare.

While many of the veterans who return before general mobilization have medical discharges, most of them can return to work without much difficulty. They are anxious to get back into civilian routine and to make good on the job. It is important to treat each ex-serviceman as an individual. This can be done without coddling him. At no time is it wise to allow special privileges because he is a veteran. Should he violate rules, corrections can be handled with fairness and usually without making him resentful.

The methods of dealing with critical situations depend upon the personalities of the foreman and the employees involved quite as much as upon the circumstances. This is why detailed rules are not particularly helpful. Sometimes the foreman's example may be sufficient to restore peace as he quietly but pointedly makes allowances for the nervous workers' behavior. At other times, prompt and even drastic action may be necessary in order to avoid more serious difficulties.

Only a few hours after Harry Brown, a World War II veteran, was reinstated,

a thoughtless worker dropped a heavy box near him. In a split second, the veteran leaped over his bench and was off down the line like a frightened deer. In a few moments he returned amid loud laughter. Pale and sick, he went silently on with his work.

The worker, who liked to play practical jokes, had rarely been so well repaid for so little effort. An hour later he "accidentally" dropped another heavy object with much the same effect. There was a little uncertainty in the laughter of some of the men when they noticed the exhaustion of the returned vet as he came back to his tasks.

The foreman had sensed something out of the ordinary and had been watching the situation. After the second "accident," he called the men together, including the jester. What he said caused the men to return to their work in a thoughtful mood and with an unspoken but evident admiration for the newcomer.

Persistent worry affects production as well as the health of the worker. It is therefore of practical concern to the meat plant foreman to see that unnecessary worries are eliminated as promptly as possible. Since worry which is founded on actual conditions is easily understood, it can usually be attacked directly. Frequently the nervousness begins to clear up as soon as assurance is given that conditions will change or that they can be met in some way.

While in the South Pacific, Max and his friends had many bull sessions while waiting for the Japs. The boys said they would face a repetition of 1919, 1929 and the 1930's and the conditions they heard about from their fathers following World War I. "Poverty and future dependence upon made-jobs, charity or special hand-outs have no place in a democracy," they concluded. Max says the same thing in many ways now that he is back home.

The first few days on the job were pretty tough. His moodiness was resented by the other workers. The foreman tried again and again to discover what was causing this attitude. In contrast to his pre-service days, Max didn't want to talk. But one day the foreman caught him in a conversational mood and found out that he feared he wouldn't make good at his job.

The two of them found time to review conditions and the kind of understanding that exists in 1945 as contrasted with 1918. They talked of the plant and of the thoughtful way in which Max himself had been brought back into his old department. The boy began to have a feeling that perhaps he had not been properly informed about postwar prospects and that he may have worried somewhat unnecessarily.

By watching for a chance to talk things over, the foreman changed Max's attitude before his wrong thinking had become a habit. If he had not been given an opportunity to talk with someone who understood the situation, Max might have become sure of final defeat. The knowledge that he had a friend who

knew what it was all about helped him to face his own problems in terms of today, not 1918. The foreman had said very confidently that it takes time to settle down. The veterans had found that out in the last war; some are finding it true as they come home from World War II.

Charlie Jones is another veteran whose nervousness has an understandable basis. Long before he entered service he had the disagreeable habit of excusing all his mistakes and failures. He was always complaining that he never did get a break. His record at the plant was unsatisfactory, and no one was surprised when the Navy discharged him a few weeks after induction.

Charlie is the typical product of a family which sheltered him until long after he was grown. At 39 he is still "a big baby." Worried because of his many rebuffs and disappointments, he is hampered at anything he may undertake. If the story of his previous failures does not precede him, it is soon guessed after a few minutes' conversation.

Charlie didn't want his old job back and demanded a position quite beyond his ability. He was upset when they told him at the employment office that he was to return to work under his old foreman. The foreman was upset, too, but Charlie was on military leave from the company and entitled to his former job.

In spite of all the supervisory force has done so far, Charlie's outlook on life has changed little. It is possible, however, for him to develop a sensible attitude toward life. This has happened with other men. At present, his foreman has to fight down a tendency within himself to class all veterans as loud-mouthed trouble makers, quite overlooking three other men in his department who have been back for some months quietly at work. He has told Charlie repeatedly that very few men get the kind of lucky breaks he expects.

Guiding Charlie is not an easy task but there is a lot of satisfaction in even partially solving a problem of this sort. Someone must find a way of convincing him that the average man works hard to get along in the world. Encouragement, not "putting him in his place," will do more than anything else to set him on his feet.

Veterans with definite physical handicaps present an intensification of many of the problems already discussed. In these circumstances, the advice to foremen is: the veteran is not *occupationally* handicapped if he is on the right job.

Ray Jones was severely wounded at Salerno. After long weeks of hospital care he was discharged and returned home with a badly scarred face, seriously impaired sight and without his right hand. He knew that his mechanical hand would not operate the old machine. This meant a new job and some retraining. There was that anxious first day when he had to submit to the

(Continued on page 31.)



HOW INDIA HANDLES SKINNING PROBLEM

This fine Sambar, having fallen victim to the chase, is being skinned on a crude platform, preparatory to being cut up for distribution and sale at local bazaar.

SOLVING INDIA'S BEEF SHORTAGE

SOLVING their self-imposed beef shortage is a constant problem for India's teeming millions, who consider cattle sacred animals and therefore refuse to kill them. Wild animals, particularly from the swamps and forests, comprise the chief source of meat, the largest being the Sambar, or Rusa deer, which stands 5 ft. at the shoulder and weighs 500 lbs. or more. The Nilgai, or blue bull, is the largest of the antelope, and only slightly smaller than the Sambar.

In parts of India, hogs are raised for food, with the jungle furnishing a large supplementary quota of wild boar. These beasts, which are fierce fighters and very dangerous when wounded, are about 3 ft. high and often weigh as much as 300 lbs. They are hunted on horseback, or baited and then killed. It is reported that among these the younger pigs yield especially fine meat.

Among the lower classes—which comprise the bulk of India's vast population—goats are one of the main sources of red meat. Poultry is not an overly important food item, since the chickens are small, comparable to bantams. Their eggs are said to be about the size of pigeon eggs. Efforts to introduce larger breeds have thus far met with little success.

There are no sanitary restrictions surrounding the meat industry in interior India. Skinning is done in crude fashion. The meat cutter uses a knife set upright in a board against which the meat is pulled as it is carved for use. In the bazaar, or shop, the meat is unprotected from contamination, often gathering a heavy layer of flies and sand before reaching the hands of the ultimate consumer.



HINDU MEAT CUTTERS

(Above): These two men, meat cutters of India, have killed a goat which they are preparing for market. Meat is cut by being pulled against a knife set into a board. The board is braced against the feet of the men. (Left): The hunting trip was a success, with a large wild boar crowning the hunters' efforts. The meat of these animals is considered a delicacy in India.



PROCESSING

Methods



HEAT TENDERS HAMS FAST

Preliminary drying which ordinary hams undergo prior to the beginning of the smoking process should be omitted in the case of ready-to-eat product. A southern sausage manufacturer writes:

EDITOR THE NATIONAL PROVISIONER:

We understand that it is good practice to put hams which are to be prepared ready-to-eat in a hot smokehouse without preliminary drying. Why is this?

Ready-to-eat hams, because of their moisture content and relatively mild cure, are more perishable than long-cured product. Exposure to a temperature within the critical range of 70 to 105 degs. F. over any considerable period of time, as would occur if the product were dried in a special room or in the smokehouse prior to smoking, would foster the growth of bacteria within the meat and might result in spoilage, even though it did not show up until long after processing.

The temperature of the product must, of course, be raised through the range mentioned above during the smoking process but this should be accomplished as speedily as possible. In order to achieve this the house should be hot when the hams go into it. It is considered good practice to keep the minimum spread between internal product temperature and the smokehouse at least 30 degs. until the internal temperature of the hams has been brought up to the maximum.

There are differing views on the proper internal end temperature to be used in processing ready-to-eat hams. However, for the sake of safety this temperature should probably be at least 160 to 170 degs. F. After smoking is completed, the ready-to-eat hams should be transferred immediately to a refrigerated hanging room held at 40 degs. F.—much lower than is used for regular smoked meats.

HOLDING TEMPERATURES

There is considerable disagreement concerning the length of time various meats and cuts of meat can be stored, observes Dr. Donald K. Tressler, manager, General Electric Consumers Institute. He attributes this to the fact that there is a direct relationship between the temperature of the cooler and the length of time meat can be kept in a first class condition.

Thus at 15 degs. F., pork fat will

become rancid in about three months, he says. At 10 degs. F. it becomes somewhat rancid in three or four months. At zero pork can be kept in perfect condition for 12 months. The fat of lamb does not turn rancid as quickly as that of pork, he points out. At 10 degs. F. lamb will remain sweet for four or five months.

Beef fat is much less subject to oxidation, Tressler states. However, even in the case of beef it is wise to maintain a temperature of zero, since at this temperature the meat will keep for months without noticeable change in flavor.

STORING FROZEN PORK

A midwestern packer raises a controversial point on the storage of frozen pork. He writes:

EDITOR THE NATIONAL PROVISIONER:

A neighboring plant stores its frozen pork in the same room where the freezing is done. We have always understood it was general practice to hold the frozen meat at a temperature somewhat higher than that used in the freezer.

It is true that in a great many plants pork is frozen at minus 5 to 10 degs. F. or even lower, and then is transferred into another room for storage at around 10 degs. F. Refrigeration cost of maintaining the meat at the higher temperature is less than it would be if it were stored in the freezer.

However, there seems to be some tendency to follow the practice mentioned by the inquirer; that is, to hold the meat in the regular freezer if space is available. Those who follow this method contend that some product deterioration can scarcely be avoided when the meat is exposed to temperature changes and that the cost of transferring the pork from low to higher temperature wipes out a great deal of the saving in refrigeration.

HAM AND EGG LOAF

An eastern sausage manufacturer asks how a ham and egg loaf is made. He writes:

EDITOR THE NATIONAL PROVISIONER:

Can you furnish us with directions for manufacturing a ham and egg loaf?

The egg portion of this loaf consists of frozen egg whites. Thaw out 10 lbs. of the frozen whites and pour into a square or oblong mold. Cook in boiling

water for about two hours, or until the whites coagulate and are firm.

This material may then be sectioned, or it may be cut in long strips or cubed. Strips may be laid lengthwise in the meat loaf mold between layers of chopped cured pork or ham mixture; the cubed egg may be mixed with the meat material in the mixer.

Meat for such a loaf consists of regular spiced ham, luncheon meat, or some other cured pork mixture with a good dark red color for contrast with the white of the egg.

This egg white mixture might also be cut up into various shapes, such as hearts, diamonds, etc., with cookie cutters. The shapes might be set upright in the meat mixture in the mold or they might be laid in the top of the loaf.

SHIN BONE SPECIFICATIONS

A midwestern packer wants a description of the flat and round shin bones quoted in this magazine. He writes:

EDITOR THE NATIONAL PROVISIONER:

We would like to have the specifications for the heavy and light flat and round shin bones quoted in the by-products section.

Flat shin bones come from front feet and round shin bones from hind feet. Bones of first class quality are white, hard, smooth, cut straight and are neither cracked nor splintered. Round shin bones are about 6 in. in length. Flat shin bones, after being knuckled, run about 5 in. long.

Flat shin bones are classified as follows:

- No. 1. Average 40 lbs. per 100 pieces and range from 38 lbs. per 100 and up.
- No. 2. Average 30 lbs. and range from 28 to 38 lbs. per 100 pieces.
- No. 3. All under 28 lbs. average and cracked, spotted or discolored bones.

Round shin bones are classified as follows:

- No. 1. Average 50 lbs. per 100 pieces and range from 48 lbs. per 100 and up.
- No. 2. Average 40 lbs. and range from 38 to 48 lbs. per 100 pieces.
- No. 3. All under 38 lbs. average and rejects.

Dielectric Heating Kills Hoof-Mouth Virus, Says "Mr. Z"

THE possibility that dielectric heating may ultimately pave the way for large importations of South American frozen carcass beef is seen by M. T. Zarotschenzeff, prominent consulting engineer on refrigeration and food industry problems. This opinion, expressed at a recent meeting of the National Association of Practical Refrigerating Engineers, is based on experiments by "Mr. Z" which purportedly show that the virus of hoof-and-mouth disease

in raw meat can be killed through induction heating without creating a "cooked" effect.

Mr. Z's views, expressed by two of his collaborators, are the outgrowth of tests said to indicate that "it takes only a few minutes at 140 degs. F. to kill the virus." The drawback in accomplishing this by "conventional methods, it was explained, is that the meat must be cooked, thus greatly limiting further processing. By the "Z method," it was contended, the meat can be raised to the desired temperature quickly and uniformly, killing the virus but leaving the meat raw.

The steps leading to the present method were explained by Alan R. Fisher, one of Mr. Z's collaborators, who said: "Among methods of heating from within, the first investigated was electric resistance heating as employed in the light bulb. Satisfactory results were not forthcoming, so induction heating was tried next where eddy currents are produced inside the object by placing it in a pulsating magnetic field. Results were better but far from satisfactory."

Fisher described the next step as involving the use of a diathermic machine, where "the heat is created within the object by passing through it an electric current of a frequency commensurate with that of infra-red waves. Results were better—and faster—but not uniform with samples of varied composition."

The experimenters then found that "if the frequency with which the electric current is made to change its polarity is greatly increased and appropriate voltage used, an electric field can be created between two distant electrodes in which a heating effect can be obtained of great uniformity regardless of differences in the structure of the object to be heated, electric conductors and dielectric objects alike."

The speaker further disclosed that "a large piece of meat can be raised to 140 degs. F. by dielectric heating quickly and uniformly throughout, be held at that temperature for two or three minutes to kill the virus, and then quick frozen as raw meat."

Shrinkage Reduced

A sharp decline in shrinkage during cooking is also possible through dielectric heating, Siegfried Ruppright, also a collaborator of Mr. Z's, said. He stated that steak prepared "a la Z" can be fully cooked in 2 minutes 35 seconds, "still its full original size, cooked medium all over and throughout.

"Let us consider another aspect of the matter," Ruppright suggested. "A leg of lamb must be cooked 25 to 30 minutes for every pound at a minimum of 300 degs. F. For a 6-lb. piece, this means three hours of cooking during which the lamb loses over one-fourth its weight. By Mr. Z's new method, it is pre-treated for about 10 minutes (somewhat as vegetables are blanched before quick freezing). This makes it so tender that cooking before the meal takes only half an hour, just long enough to bring it up to the proper temperature for eating. The outside becomes a golden brown, glossy and puffy, not shriveled and crusty."

Ruppright devoted considerable attention to possible important savings if corned beef is prepared by means of dielectric rather than by traditional



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methods. "To make 500,000 lbs. of corned beef by conventional methods, a plant we know of must start with 800,000 lbs. This is cooked in about 25 per cent water. To increase the temperature of this quantity of meat from 42 degs. F. to 212 degs. F. requires 122,400,000 Btu. Heating the water (200,000 lbs.) from 77 degs. to 212 degs. F. requires 28,000,000 Btu. For evaporation loss of 10 per cent, we must allow another 100,000,000 Btu.

"After corning and canning, corned beef must be sterilized, and because the heat must go from the outside into the center of the can, and because the operation must take place rapidly to obviate spoiling, it must be heated from 72 degs. to 262 degs. F. To do this, 85,500,000 Btu. are needed, to which must be added another 30 per cent for losses in heating the retort, radiation, etc.—a grand total of 361,550,000 Btu. In the plant I have in mind, the heating cost of these operations for the 500,000 lbs. of product would be \$3,250.33.

"If dielectric heating were used instead, with the cooking coming after packaging, there would be no shrinkage. Here is the Btu. picture: 500,000 lbs. of meat from 55 to 215 degs. F. would need 72,000,000 Btu. To be on the safe side, let us add 200 per cent, making the total 216,000,000 Btu. Since one kilowatt hour equals 3,420 Btu., the number for 216,000,000 Btu. would be 63,155 kwh.

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pay about 1c, but to cover smaller operations let us use 2c per kWh. as a basis; in other words, \$1,263.10 as compared with \$3,250.33. But this is not all. There is no shrinkage, so therefore 300,000 lb. of beef is saved. At 10c per lb., there would be a gain of \$30,000. However, we must reduce this figure by \$10,000, since the juice left over from the cooking is utilized in making bouillon cubes."

According to Ruppright, the savings from shrinkage alone would amount to \$20,000, with the total net gain approximating \$22,000, or about 4½c per lb. He concluded with the observation that "thus we will have juicier, tastier corned beef at lower cost, thanks to Mr. Z."

CATTLE MAY BE BOUGHT ON PER HEAD BASIS IN SPECIFIED INSTANCES

Provisions exempting from price control cattle and calves sold to non-slaughterers for feeding for more than 30 days, and establishing a method of pricing cattle on a per head basis under certain circumstances, have been added to MPR 574 by Amendment 2, which became effective April 17.

The amendment provides that sales may be made on a per head basis in the following cases only: (1) Where neither the buyer nor seller, or their agents, possess scales suitable for weighing livestock, and possession of the animals is

taken by the buyer or his agent at a point where scales are not available in the immediate vicinity; and (2) where the animals being sold are cripples or "down" cattle or calves unable to walk across scales.

When these eligible cattle or calves are sold per head, the buyer and seller must agree upon a reasonable estimate of their live weight. At auction sales, the seller and the operator of the auction market must agree upon a reasonable estimate of the live weight and this estimate must then be publicly announced by the operator prior to the opening bid. The buyer must accept the estimated weight in making his purchase.

A sum of \$2 per cwt. is subtracted from the overriding ceiling price that would be applicable at the point where possession of such animals is taken by the buyer or his agent if the animals were to be weighed at this point. That figure is then converted to a per pound basis and multiplied by the estimated live weight. The result becomes the overriding ceiling price for the sale of that particular lot sold on a per head basis.

The record-keeping and invoice provisions of MPR 574 are amended to require a showing of estimated live weight and the price paid per pound on the estimated weight where sales are made on a per head basis. This information is required in addition to other information previously required.

Any slaughterer whose cattle slaughtered within 30 days of purchase were purchased on a per head basis is required to determine his maximum monthly cattle cost on the basis now used for slaughterers on 50,000 lbs. or more of cattle and calves, live weight, during a monthly accounting period.

Cattle and calves sold to non-slaughterers for feeding for more than 30 days are exempted from price control. Because these animals consist of the lower grades, there is little likelihood of sales being made above the overriding ceiling price. The exemption does not apply to sales of cattle and calves for feeding purposes to persons who engage in slaughtering operations except as a farm slaughterer. Live cattle and calves having the characteristics required for serum or vaccine production are also exempted from price control.

WFA Chief's Office to Handle Food Allocation

The War Food Administration has transferred functions related to allocation of food among claimant agencies from the Commodity Credit Corporation to the Office of the Administrator, under the supervision and control of D. A. Fitzgerald, who continues as special advisor to the Administrator. Mr. Fitzgerald will serve as chairman of the food requirements and allocations committee and as chairman of the inter-agency food importation committee.

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Prospects for Motor Transport During '45 Dimmed by Shortages

ALTHOUGH packers and sausage manufacturers have done a commendable job of extending the use of their delivery equipment in the face of wartime obstacles, the civilian transport problem remains serious and even greater vigilance must be practiced during 1945 if essential deliveries are to be handled.

The anything-but-rosy complexion of the domestic transport outlook is emphasized in a 32-page booklet prepared by the Office of War Information and distributed by the National Highway Users Conference, Washington, D. C. Of principal interest to the packer among the points discussed in the report are those dealing with trucks, tires, batteries, gasoline, repair parts and labor. Highlights of these sections of the report may be summarized as follows:

TRUCKS: Less than one-fourth of the trucks estimated as needed to meet essential civilian transportation requirements during 1945 will be produced and distributed to commercial operators during the year. The authorized civilian program amounts to 186,792 light, medium, light heavy and heavy trucks, or 21.4 per cent of ODT's stated requirement of 773,935 vehicles. The 1945 production program has been established as 869,212 trucks of all weights and categories (including half tracks and armored cars), or about 60,000 more than the comparable 1944 program. An important increase in the new program is that of 40,000 light truck units for civilian use. There was no light truck production for civilians in 1944.

TIRES: The tire manufacturing picture remains gloomy with shortages of rayon and cotton cord and carbon black described as severe. Natural rubber on hand must go to fill the needs for heavy duty tires. The tire problem is further aggravated by a shortage of workers. According to WPB, the situation in high-tenacity rayon cord probably will remain the most serious bottleneck in the tire program. The rayon industry fell short of meeting essential material needs in the first quarter by 19,100,000 lbs. Plans are being made to expand production in the subsequent quarters.

ODT officials state that it is possible to fill only 60 per cent of the approved top priority applications for heavy truck tires. As of December 31, 1944, there was a backlog of unfilled applications for 100,000 truck tires. A \$70,000,000 government-financed expansion program for the manufacture of truck tires has been ordered, with some new truck tire plants expected to start production during the current quarter of the year. Plans are also being formulated for the building of more facilities to produce rayon cord and carbon black.

The armed forces need about 30 per

cent more tires than they are getting. The military hopes to obtain approximately 20,000,000 heavy-duty tires in 1945, or approximately 10,000,000 more than in 1944. The production of 28,000,000 heavy tires in 1946 will double the 1944 output of 14,000,000 truck and bus tires. The terrific punishment to which military tires are subjected is indicated by the fact that about three out of each five tires replaced in France suffered from carcass damage rather than tread wear. On some types of aircraft, $\frac{1}{4}$ in. of rubber may burn off each time the plane lands.

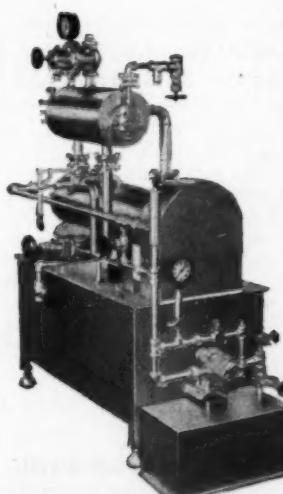
BATTERIES: Currently the greatest threat to U. S. transportation—both military and civilian—comes from the shortage of lead used in the manufac-

ture of batteries. The 1945 lead supply, which will run approximately 20 per cent below requirements, will require a 40 per cent cut in metal available for civilian batteries. As a result of the shortage, lead assigned to civilian battery construction may be cut from about 224,000 tons in 1944 to 143,000 tons in 1945. ODT estimates that storage battery requirements in 1945 will amount to 19,000,000 units. There is no significant reserve of storage batteries, for they cannot be stockpiled.

The cut in output will be borne entirely by civilian users, for military requirements are rising, with the armed services asking for 4,000,000 more batteries in 1945 than they requested last year. In view of the critical battery



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situation, ODT is urging particular attention to battery maintenance, including the replenishment of water as soon as liquid falls to the top of separators, adjustment of supports to keep batteries from bouncing, and avoidance of over- and under-charging.

GASOLINE: Although production of all types of gasoline is at record level and every effort is being made to increase production, civilian supplies will at best continue unchanged during 1945 or for the duration of the European war. Consumption of gasoline has recently been running slightly higher than allocations, according to the Petroleum Administrator for War, which means that the nation is using reserve stocks. With approximately 75 tank cars lost each month because of complete depreciation, fires, wrecks, breakdowns, etc., there are fewer tank cars available now than there were a year ago. The pipeline system is working to capacity and is expected to continue functioning at that level throughout the year.

SPARE PARTS: Production of permitted spare parts for civilian needs was stepped up in 1944 to an all-time record value of \$750,000,000, according to WPB. Production leaped from \$162,000,000 in the first quarter of 1944 to about \$210,000 in the fourth quarter. The high rate of production is expected to continue throughout 1945.

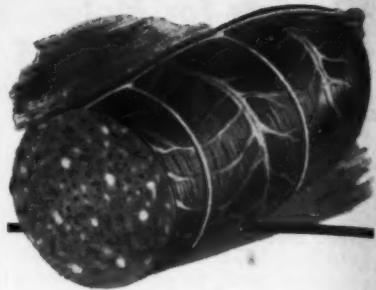
LABOR SITUATION: WPB officials report that the labor supply situation, as it affected the automotive industry in 1944, showed some improvement. Importation of Barbadian and Jamaican labor was effective in alleviating employment conditions in some critical areas. Although labor prospects in 1945 are considered generally favorable, about 6,000 more workers could be used immediately for machine shops, production of end products and in assembly plants.

WHAT HAPPENS TO RILEY ON APRIL 29 BROADCAST

Because of the national period of mourning last week-end, the April 15 episode in "The Life of Riley" was cancelled and will be broadcast on April 22. In the April 29 broadcast, Riley applies for insurance and receives a report from the examining physician that he is about to die. Frantically, he starts to put his affairs in order, only to find out that he is hale and hearty and has many years to live. See your newspaper for time and station.

MORRELL DECLARES DIVIDEND

The board of directors of John Morrell & Co., Ottumwa, Ia., at a meeting held on April 6, 1945, declared a dividend of 50c a share on its common stock, payable April 30, 1945, to stockholders of record at the close of business April 16, 1945.



It Pays to Get CUDAHY'S BEEF CASINGS



* Take advantage of Cudahy's fine tested quality! Tested for uniform strength—tested for uniform size—Cudahy's Casings help you cut breakage loss and turn out smooth, fine-looking sausage.

Over 79 different sizes—From minced luncheon to pigmy links—whatever sausage you make—we have the right beef, hog, or sheep casing you need—including imported casings.

Fast Branch Service—Your orders are filled quickly from stocks on hand. Cudahy's many branches are a big advantage to you—especially in these times.

Talk to one of our Casing Sales Experts or write today—for casings of tested quality!

THE CUDAHY PACKING CO.

221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS



Book Your
SWEET RED PEPPERS
Now!



then Star Performer!



BAKE RITE Chrome TRAYS

You'll like the extra profit you get when meat loaves and molded specialties are prepared the BAKE-RITE WAY. Find out how you can make at least 5¢ extra on every baked loaf.

**ORDER PIMENTOS IN
 BRINE FOR SEPTEMBER
 AND OCTOBER DELIVERY**

Get in ahead of the crowd, and assure yourself a seat in the front row when pepper shipping time rolls around.

B. F. M. SWEET RED PEPPERS (Pimientos) come packed in brine in 50-gallon tierces. They're top quality . . . the pick of the crop, from several of America's leading growers.

Rich, bright-red color; firm, even texture. Stemmed and seeded, machine cut, machine washed.

They add life, zip and flavor to meat loaves, sausage and specialties at a saving of 50% over the cost of canned pimientos.

Progressive Packers from Maine to California declare these quality pimientos the finest they've ever used.

Write today for complete details.

★ *Basic* ★

806 Broadway
 Cleveland 13

PROFITS STAY PUT IN BAKE RITE PANS

CONTROL SYSTEMS for SMOKE HOUSES

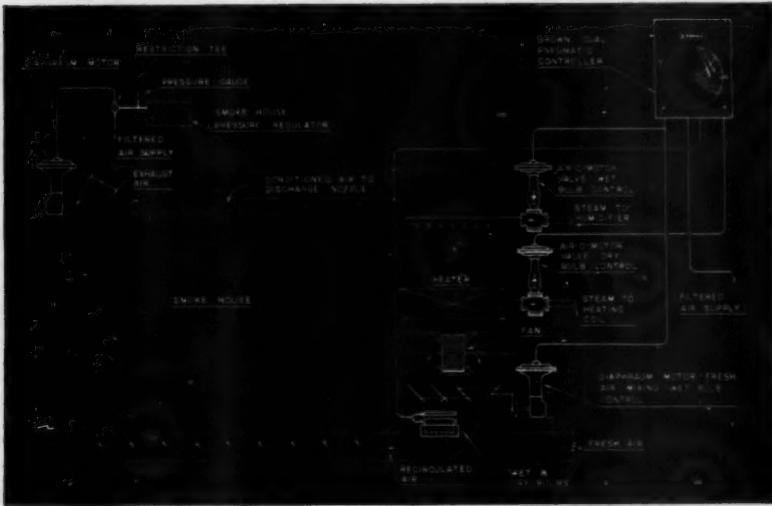


Fig. 1—Instruments for Control of Air-Conditioned Smoke House

MANUAL control in the old multi-story smoke houses is guided by the appearance of the meat or by the temperature. Much costly handling of the product is necessary, in addition to the operation of the controls by hand.

The real savings come from automatic control of humidity as well as temperature. In the modern air-conditioned smoke houses, drying, smoking, cooking, and washing occur without the meat being handled by the operator. He sets the control instruments for the different processes, and attends to other duties during their operation. The saving in labor costs is sufficient in many cases to pay for a modern smoke house within a comparatively short time.

Additional savings occur in the conservation of heat, reduction in shrinkage and the decreased cost of sawdust. The products from air-conditioned smoke houses are superior in texture, taste, color and uniformity.

Instruments Needed

Modern air conditioned smoke houses are self-contained units of galvanized iron that use the instruments shown in Figure 1. The heart of such an installation is the Brown Dual Pneumatic Controller, which not only records, but also controls, the wet and dry bulb readings. Thus, automatic control of both temperature and humidity are provided in convenient form. The tem-

perature control is by means of an *Air-o-Motor* valve in the steam supply to the heating coils. The humidity is regulated by an *Air-o-Motor* valve in the steam (or fuel) line to the humidifier, and a diaphragm motor that operates the fresh air inlet damper. The fresh air damper is closed and the humidifier steam valve opened when the humidity is too low, and vice versa. A large fan assures uniform conditions throughout the unit.

It is well to have also a static pressure regulator to maintain a slightly higher than atmospheric pressure, since this will prevent the infiltration of air from outside, with consequent saving in fuel and smoke. This control operates an exhaust air damper by means of a diaphragm motor.



Fig. 2—Instruments for Automatic Control of Multi-Story Smoke House

The instruments used in an up-to-date installation of this type are as follows:

1. Brown Dual Thermometer Controller.
2. Brown Air-o-Motor Valve for steam heating coils or for gas to burner—reverse acting. Pipe size, steam pressure, pressure drop, and steam flow required.
3. Brown Air-o-Motor Valve for steam to humidifying sprays or pan—reverse acting. Pipe size, pressure drop through valve. Steam pressure and steam flow required.
4. Brown Diaphragm Motors for fresh air dampers and exhaust air damper.
5. Brown Water Level Controller for hygrometer tank (stand-pipe assembly, float type or water bottle).

Semi-automatic control of a multi-story smoke house is illustrated in Figure 2. In this case, both wet and dry



Fig. 3—Instruments for Manual Control of Multi-Story Smoke House

bulb readings are recorded, to show the relative humidity, which is controlled through the manual operation of the exhaust air outlet dampers. The temperature control is automatic, one dry bulb controlling the fuel supply and steam temperature of the top story. Some uniformity of conditions on the different floors may be effected by means of a fan.

The instruments needed for control of smoke houses may be seen in the accompanying diagrams. Figure 3 shows the locations of the thermometers for the manual control of temperature in a multi-story smoke house. Thermocouples sometimes are distributed in different parts of each floor, or in the meat itself, to check upon the variations in temperature. The exhaust dampers are operated individually by hand.

Write for Bulletin 41-2, THE BROWN INSTRUMENT COMPANY, a division of Minneapolis-Honeywell Regulator Company, 4445 Wayne Avenue, Philadelphia 44, Pa. Offices in all principal cities.

BROWN THERMOMETER CONTROLLERS
and MINNEAPOLIS HONEYWELL CONTROLS

NEW EQUIPMENT and Supplies

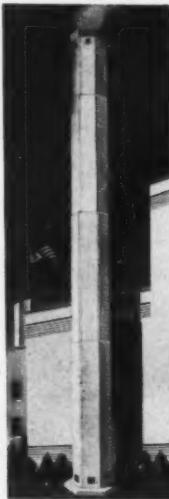
INSULATED SMOKE STACK

A new type of industrial smoke stack of hexagonal design has been developed by the Chicago Fire Brick Co., Chicago, Ill. Advantages unobtainable in conventional brick or concrete construction are claimed for the stack which is described as a steel structure adequately braced throughout its length to resist high winds, shock, lightning — and even earthquakes.

Horizontal and vertical members are attached to the steel structure, and these support the anchor and tile retaining castings. Each tile forming the inner wall is individually retained, while the outer tile is supported by means of channels at definite intervals. It is said that any section of tile can be removed without effect upon the others.

The manufacturer states that an outstanding feature of the stack is its insulation, which fits between the tile and retainer castings, providing low radiation loss and at the same time keeping temperatures within the stack uniform, thereby increasing efficiency by improving draft. Being sectionally supported, the stack imposes no cumulative load upon the fire brick lining. For this reason, less foundation is needed, while weight savings of approximately one-third compared with conventional design are said to be made possible.

The stack is easy to erect and repair, is crack proof and permits full coverage insurance, according to the manufacturer. It can be erected in any height from 50 to 300 ft. Cost is said to be comparable to a heavy duty stack.



than sufficient to cover the average paging system requirements. However, more than one booster can be used in a system where greater power levels are necessary.

The manufacturer points out that although the extra power boosters will operate on the majority of inter-communication systems, certain of the Talk-A-Phone models have been especially designed so that when the HP-16 is used it becomes an integral part of the system, affording paging facilities in addition to the advantages of an intra-plant communicating system.

It is explained, for example, that when model C-410 is used, operation of the booster is extremely simple. By merely pressing a button marked "power," the voice is amplified in the plant to a point where it penetrates high noise levels. The unit is designed so that when the answer is received from the outlying station, the voice comes through at regular reduced office volume.

REFRIGERANT PURGERS

A forged steel purger for removing air and other non-condensable gases from refrigerating systems has been developed by the Armstrong Machine Works, Three Rivers, Mich., manufacturers also of cast semi-steel purgers. The forged steel purger is designed for high pressure CO₂, ammonia and Freon systems, and for service where engineers prefer the quality of all-steel construction.

The concern also announces the introduction of another new purger, Model 253, designed to overcome wear on valves and seats occasioned when purgers are subject to almost continuous operation, such as occurs in refrigerating systems when suction is below atmospheric pressure all or part of the time, causing infiltration of air. The new model does not replace previous models, it is explained, but is especially recommended for systems with low suction pressures. It is available in forged steel if desired.

PLANT "TALKIE" BOOSTER

A new power booster for inter-communication systems, enabling executives to talk to both office and plant without going through the central switchboard, is the latest announced development of the Talk-A-Phone Mfg. Co., Chicago, Ill. The new HP-16 power booster is capable of delivering a minimum of 15 watts "voice range" power, which, according to the manufacturer, is more

PRESET INTERVAL TIMER

A new manually preset interval timer for industrial applications has been announced by the Paragon Electric Co., Chicago. The device can be preset to permit a given operation to continue for almost any predetermined interval, at the end of which the circuit is opened or closed. Ten ranges are available, from zero to 15 seconds, through zero to 20 hrs.

New Trade Literature

Centrifugal Pumps (NL 201).—A new bulletin on single suction type centrifugal pumps has been issued by the Allis-Chalmers Mfg. Co. Included in the brochure are cross-sectional drawings of various pedestal types and standard specifications based on standard construction cast-iron bronze fitted pumps. Dimensions are illustrated and tabulated.—Allis-Chalmers Mfg. Co.

Spray Drying Nozzles (NL 195).—A catalog describing its complete line of spray nozzles and accessories has been issued by the Spraying Systems Co. Complete tables showing capacities at pressures ranging from 1,000 to 7,000 lbs. on 85 separate combinations of orifices and core sizes and types are included in the booklet.—Spraying Systems Co.

Export Packaging (NL 196).—Meat packers with export packaging problems will be interested in a new booklet entitled, "Arrived O. K.," issued by the Minnesota Mining and Mfg. Co., makers of adhesives and coatings. Illustrated photographically are the step-by-step operations involved in sealing fibre board and V-board shipping containers and waterproof liners for export shipment.—Minnesota Mining and Manufacturing Co.

Grease Interception (NL 197).—Proper selection and installation of grease interceptors is explained in a new booklet of the Josam Mfg. Co. The principle of flow control into the interceptor is outlined and its importance with regard to maximum grease retention efficiency is demonstrated by citing actual examples. All ratings in the manual are said to be based on tests conducted recently by the Iowa Institute Hydraulic Research.—Josam Mfg. Co.

Electronic Resistance Thermometer (NL 198).—A 12-page bulletin listing outstanding features of the Bailey pyrotron electronic resistance thermometer in indicating, recording and control models has been published. No parts move in the measuring circuit except during temperature changes, it is said. The instruments are claimed to be suitable for severe service since no galvanometers or millivoltmeters are used.—Bailey Meter Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (4-21-45).

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In Every Field There's Always One that Stands Out!

• The artist at the top of his profession, whether it be painting, music, science, or industry, must be a true perfectionist. No effort can be too great, no detail too small to command his keenest concentration.

He must have bold vision, soaring imagination—yet infinite patience. He must continually strive to improve. He cannot afford to be satisfied—or he will be surpassed. Thus every reputation is a continuous spur to still higher achievement.

In its way, too, the making of Diamond Crystal Alberger Process Salt requires imagination—and patient attention to detail.

The scientists whose task it is to perfect the quality of Diamond Crystal Salt might

easily have been satisfied years ago, after attaining the amazingly high average purity of 99.96%! Instead, they continue to strive for 100% purity.

That is one reason why Diamond Crystal Salt is to be found in a host of America's most famous branded products. Leaders turn naturally to Diamond Crystal for quality, purity, uniformity, cleanliness, and true salt flavor.

NEED HELP? HERE IT IS!

If you have any salt problems—bottlenecks—questions about grade or grain size—or any food-processing worries that expert salt knowledge might clear up, write to our Technical Director, Dept. I-23, Diamond Crystal Salt Co., Inc., St. Clair, Michigan.



Diamond Crystal Alberger Process Salt

Up and down the MEAT TRAIL

Personalities and Events of the Week

• Six heroes of the battle of Bastogne appeared on April 12 as speakers at three meat packing plants in Vernon and Los Angeles, Calif., to urge packinghouse workers to "stay on the job and finish the job" of keeping meat supplies moving to the armed forces. The veterans also led a rally to recruit essential meat boners for work on orders for immediate overseas shipment, emphasizing the urgent need for at least 60 additional boners in meat plants in the Los Angeles-Vernon district.

• Meat plant officials at Portland, Ore., were unable to identify quantities of beef recently found floating in the Pacific off Oregon seaside resorts. Cartons discovered in the surf contained both Armour and Cudahy markings. There was some speculation that the packinghouse products were from a ship sunk off the coast, although the Coast Guard had no report of such an incident.

• The first official action of the newly organized Coffee County, Tenn., Beef Producers Association was the purchase of a carload of cottonseed meal for distribution to members of the association.

• Howard A. Heisterman, secretary of the Dayton and Miami Valley Grocers and Meat Dealers Association, and John Ruel, a Dayton grocer formerly connected with the Charles Sucher Packing Co., left there on April 15 for a 14-day trip to confer with midwestern packers regarding a method of solving the city's

acute meat shortage. Their scheduled itinerary includes Chicago, Milwaukee, St. Paul, Waterloo and Sioux City, Ia., Omaha, Kansas City, St. Louis and Terre Haute, Ind.

• A drive against restaurants and retailers selling uninspected meat has been launched by the city of Columbus, Ohio, according to a recent announcement by Dr. Edward C. O'Dell of the municipal health department. Simultaneously, the district OPA office at Columbus revealed plans to double its meat control staff in an effort to stamp out black market activities.

• Action of the city council of Halifax, N. S., in prohibiting the sale of meats not originating in an abattoir licensed by the civic health and welfare department has not been fully approved by the Nova Scotia agriculture department. The department informed the council that such action cannot be interpreted as a definite pledge to pass a by-law prohibiting the sale of uninspected meats within the city limits.

• Gilbert W. Barber, president, Walter Brown & Sons, Washington, D. C., has announced the intention of the company to reopen on May 1. The firm, which closed on March 15 in protest against OPA enforcement methods, sought to resume operations April 1 but was blocked by a 30-day OPA suspension order.

• Senate food investigators early this month received a letter from Gov. J. Howard McGrath of Rhode Island taking issue with an estimate by OPA that the state's civilians ate an average of 147 lbs. of meat during 1944. According to records kept by the state's food advisory committee, meat consumption during 1944 averaged 109 lbs. for each

H. E. Allen, President of Fearn Laboratories, Dies

Hugh Earl Allen, 52, founder and president of Fearn Laboratories, Inc., Chicago, manufacturers of food specialties, passed away at his home in Northbrook, Ill., on April 17. Allen had spent his entire business career in food manufacturing and processing fields, and was widely known throughout the food industry for his prolific development of methods and products for flavor development. He was the holder of a substantial number of patents in this field.

Allen was formerly vice president and sales manager for the Wm. J. Stange Co., and conceived and developed the basic idea of soluble seasonings produced by that company. He left the Stange organization in 1934 to found his own company under the name of Fearn Laboratories, and has since made many contributions to the field of curing and flavoring.

Funeral services were held April 19. His wife, Pearl Pauline Allen, daughter, Evelyn, and brother, T. L. Allen, survive him.

ration book holder, the governor stated.

• William Dugan, an employe of the McKenzie Packing Co., Burlington, Vt., who recently took his first solo flight after a course of flying instruction, has been dubbed "the flying meatman" by his associates.

• Before returning to Sioux Falls following his winter vacation in Florida, W. H. T. Foster, director, John Morrell & Co., visited the company's branches in Brooklyn and New York during the past week.

• Visitors to New York during the past week included M. G. Gage, real estate department, Wilson & Co., Chicago, and F. J. Townley, branch house sales department, Swift & Company, Chicago.

• The annual dinner-dance of the West Washington Marketmen's club, scheduled for April 14, was postponed on account of the sudden passing of President Roosevelt. The affair is now set for May 12 at the Astor hotel, New York.

• Victor G. Lumbard, 76, president of the Ohio Leather Co., Girard, Ohio, died



ICE FROM NATURE'S REFRIGERATION PLANT

The Storm Lake, Ia., plant of Kingan & Co., only Kingan unit which now cuts natural ice, enjoyed one of its record "harvests" during the past winter, when the crystal-clear ice reached a thickness of 15 inches. A mechanical ice cutting machine as well as hand saws were used in the work, much of which was handled by high school boys.



VETERAN SALESMAN OBSERVES GOLDEN ANNIVERSARY

J. W. ("Paddy") Reynolds, pensioned by Reliable Packing Co., Chicago, in 1940 after a long period of service, shown with Mrs. Reynolds as they celebrated their 50th wedding anniversary at Joliet, Ill., last month. A buffet luncheon shared with a number of friends marked the event. Mrs. Reynolds was born, married and celebrated her golden wedding day in the same house.

of a heart ailment on April 16 at Michigan City, Ind. He had served as national president of the American Calf Leather Tanners Association, chairman of the Tanners Council of America and chairman of the Washington committee on the tanning industry.

• Frank M. Firer of the Deerfoot Farms Co., Southborough, Mass., has recently been named assistant manager of the meat division, according to an announcement by Albert Lewis, vice president. Last winter the company received the "A" award for production of tushonka in its recently enlarged plant.

• Edward Bose, 79, president of the United Cork Companies, Kearny, N. J., died on April 16 at his home in Rutherford, N. J. Born in Germany, he came to the U. S. 40 years ago and founded the cork companies. His sons, Henry H. Bose and Edward R. Bose, are officers of the company, well known to packers for their work in refrigeration.

• Entering the service three months after Pearl Harbor and still without a furlough, Pfc. Jos. A. Miksic, Fried & Reineman Packing Co., Pittsburgh, Pa., has received the third campaign star (Algeria, Tunisia, Italy) for his service ribbon for work with the food rationing section of the Quartermaster Corps of the U. S. Army.

• Capt. Carl H. Pieper, before his induction a vice president of Oswald & Hess Co., Pittsburgh, has returned to Washington after more than two years overseas service with the Quartermaster Corps in England and France.

• William A. Tavano, member of the Pittsburgh Hotel & Restaurant Meat Purveyors Association, has been elected treasurer of the group, replacing Nathan Franzos.

• Tom Conway, hog tank superintendent at the Chicago plant of Armour and Company, has retired on pension after 46 years of service with the company. The post has been filled by Ray Koppit.

• Arlin John Kehe, an employee of the sales department of Rath Packing Co., Waterloo, Ia., before entering military service, is now a major in the infantry at his station on Luzon, in the Philippines. He has been overseas for 18 months.

• The well known provision brokerage firm of Hess-Stephenson Co., Chicago, observed the thirteenth anniversary of its establishment on April 18, although in deference to war conditions no formal celebration was held. The business was founded in April, 1932, by Stanley Hess and Ray Stephenson, both of whom had previously been connected with major Chicago packers for 27 years. Edward Hess became affiliated with the organization in 1934.

• A "just and adequate" profit for slaughterers is the only policy that will defeat the black market and end the current meat shortage, Arthur E. Dennis, vice chairman of the National Meat Industry Council, and Peter J. Carroll, secretary, said April 12 in a joint statement at Philadelphia. "If Congress would force OPA to give slaughterers a fair profit margin, meat men would police their own industry and the rationing program would receive the cooperation it does not now have from the public," they declared.

Maj. C. Carr Sherman to

Resume H. P. Smith Post

Major C. Carr Sherman, a member of the United States Air Transport Command since July, 1942, has been honorably discharged from the Army to resume the presidency of the H. P. Smith Paper Co., it was announced recently. Major Sherman's discharge was made effective immediately in order to fill the company's urgent need for an executive head, and to permit him to direct production of war orders now on hand.

MAJ. SHERMAN

Entering the Transport Command, Major Sherman was on foreign duty until November, 1943, when he was called back from Natal, Brazil and transferred to the A.T.S.C., being assigned to the United Aircraft Corp. Sikorsky Aircraft Division at Bridgeport, Conn., where helicopters are made. He was promoted to the rank of major in September, 1944.

• Fred C. Flesher, 63, of near Indianola, Ia., widely known stock buyer and cattle feeder, died on April 6 of head injuries received when he fell from a horse on his farm.

• Harry Gillham and A.D.S. McCrae have been elected to the board of directors of Wilsil, Limited, Canadian packers, president George A. Wright has announced.

• Quaker City Locker Co. has been incorporated at Quaker City, Ohio, with \$12,500 authorized capital. Principals are J. T. Gibson, O. S. Bundy and J. S. Gibson.

• The National Dehydrators Association has transferred its headquarters from Washington, D. C., to Chicago, where the new address is 240 Pure Oil bldg., 35 E. Wacker drive.

• John Perrow, 55, Charleston, W. Va., affiliated with the meat packing indus-

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

DRESSED HOGS



ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR
TRUCKLOADS

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSION

Representing all Dressed Hog Shippers
Specializing in Dressed Hogs from the Hog Belt

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ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY

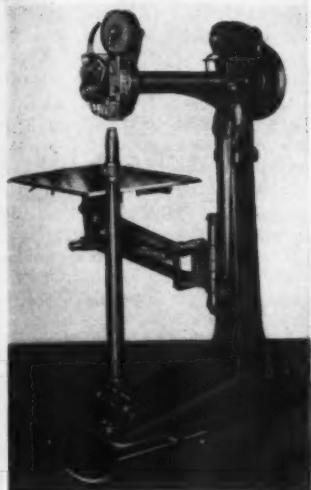
CHICAGO

May we suggest
that you use our
Lard Department

BLISS TOP and BOTTOM STITCHER

This Combination Stitcher Performs Two Important Shipping Operations:

1. Wire stitches the tops of BLISS BOXES after they are filled.
2. Wire stitches the bottoms and tops of regular SLOTTED CONTAINERS.



Set Up for Bottom Stitching

Many packers have found this double duty Stitcher to be economical and practical in Filling and Shipping Departments where both the Bliss Boxes and regular Slotted Containers are filled and sealed.

This stitcher is especially suitable in the smaller shipping departments where installation of separate top and bottom stitchers is not warranted.

Change from top to bottom stitching requires only a minute.

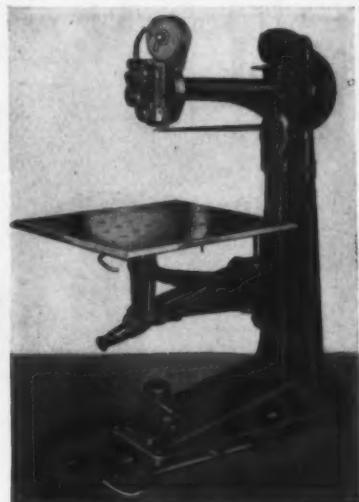


Regular
Slotted Container
Wire-Sealed



Bliss Box
Wire-Sealed

Wire stitching both top and bottom provides a uniformly secure closure and gives added strength and rigidity to the case.



Set Up for Top Stitching

Ask for Literature!

DEXTER FOLDER COMPANY, 330 West 42nd Street, New York 18, N. Y.

Chicago: 117 West Harrison Street

Philadelphia: 387 Bourse Building

Cincinnati: 1335 Paxton Street



Designed for

DEPENDABILITY

Quick freezing and other low temperature work is a specialized refrigeration field in itself. Here *dependability* is vital. Low operating costs are essential. BAKER'S experience in this field can be valuable to you.

Booster Compressors are more than steel, iron and craftsmanship. Here, skill and experience are indispensable factors. BAKER, pioneer in the quick freezing field, builds for utmost efficiency and lowest operating costs. BAKER machines are specially designed, "tailored", for the individual conditions they will meet. They are *dependable* because they are precision-built with skill and integrity—as well as long experience.

Install BAKER specialized equipment now. Nothing else can quite replace it. Write today for full information.

BAKER AMMONIA BOOSTER COMPRESSOR

Especially designed for sub-zero temperature applications. Full pressure lubrication. Compact design for minimum space requirements. Steps up freezing efficiency, cuts down operating costs.



BAKER

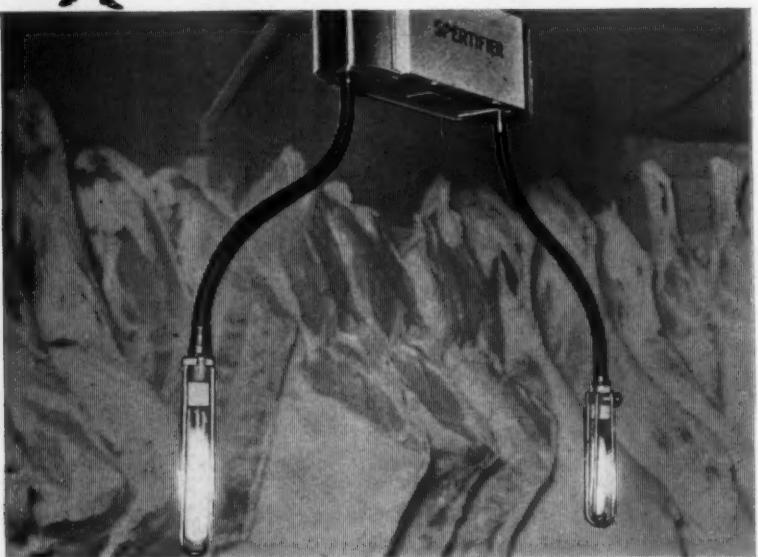
REFRIGERATING &
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BUILDERS OF DEPENDABLE
REFRIGERATION EQUIPMENT
SINCE 1905



What ultraviolet installation
"SCREENS OUT" the shortwave lengths
which produce ozone — frequent
cause of fats turning rancid?



A. Only the SPERTIFIER can use the selective ultraviolet process

It's easy to understand why more and more meat packers are choosing the Spertifier over any other ultraviolet installation. For the Spertifier does *more* than destroy airborne, slime-forming bacteria and mold. It does *more* than eliminate odors... cut refrigeration costs... safely speed up tenderizing and reduce loss due to shrinkage.

The genuine Spertifier "screens out" the short, ozone-producing wave lengths... avoids the risk of fats turning rancid and off-taste in meats.

Exclusive basic patents limit the use of this **SELECTIVE** ultraviolet process to the Spertifier. Write, today... get full facts about the Spertifier and how it can mean extra sales and profits for you.

MAIL THE COUPON TODAY
GET THE FACTS

SPERTI, INC.,
Dept. NP-421
Cincinnati 12, Ohio

Please send me full information about the Spertifier and its exclusive advantages.

NAME _____

ADDRESS _____

CITY _____

Insist on the
SPERTIFIER
with the selective
ultraviolet process

A PRODUCT OF SPERTI, INC. • RESEARCH • DEVELOPMENT • MANUFACTURING

try until he formed the Perrow Motor Freight Lines in 1925, died on April 8 in a local hospital after a long illness.

• A reasonable upward adjustment of prices would enable packers in the Los Angeles area to provide more than 1,000,000 lbs. of beef per month above current levels, Ben W. Campton, president, Meat Packers Incorporated, stated on April 11. Campton said that the processing capacity is available, but that packers cannot operate on a more extensive scale and still show a profit.

• Sol Morton, president, Meat Industry Suppliers, Chicago, has announced the addition to its sales staff of John Aug, who will cover the Pennsylvania territory for the company.

• L. Holmberg, OPA meat specialist, gave a meat cutting demonstration on April 11 at Atlantic City, N. J., to illustrate the preparation of retail cuts in conformity with OPA regulations. The demonstration was sponsored by the Atlantic County Master Meat Merchants Association.

• Authorities of the Johns Hopkins hospital, Baltimore, Md., have asked Senators Tydings and Radcliffe to request WFA to release sufficient quantities of meat and poultry to fill the requirements of the hospital. Local producers and wholesalers reported that they had an adequate supply to meet local hospital demands, but that the meat was earmarked for military use.

• Treble damages totaling \$135,000, along with injunction petitions, were sought against four wholesale meat concerns of Los Angeles in complaints filed April 13 in federal court by the OPA enforcement division. Named in the action were the Jefferson Meat Co., Express Wholesale Butchers, Chicago Hotel Supply Co. and Alaska Meat Co.

P. G. Gray Co. Nearing Its Fiftieth Anniversary

The P. G. Gray Co., Boston, commission merchants in beef and pork products, will observe its fiftieth anniversary in business next month. The company was founded in May, 1895, by P. G. Gray, who had been associated with Morris & Co. in Chicago and went east in 1888 to open the Morris Boston branch. L. E. Griffin, pioneer member of the brokerage firm, resigned from Morris' in 1895 to become associated with Gray in the new enterprise.

H. G. Davy joined the firm in 1896, retaining his association until his death in 1937. G. E. Taylor, formerly with S. & S., joined the company in 1913. In 1898 a partnership consisting of P. G. Gray, L. E. Griffin and H. G. Davy was formed, in which form the organization continued the business until Gray's death in 1911. Messrs. Griffin and Davy bought out the Gray interests and Taylor became a partner in 1920. Upon Davy's death in 1937, his interests were acquired by Griffin and Taylor, who have been the owners of the business since that time. Associated with them in the handling of sales are Richard K. Griffin and Norman Appleyard.

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ANDERSON, RUSSELL—Lieut. Russell Anderson, 28, for many years an employee of Swift & Company, Chicago, was killed in action over Europe December 27, 1944. He piloted a B-24 Liberator bomber.

ARONHIME, CHARLES H.—Warrant Officer Charles H. ("Billy") Aronhime, 35, formerly active member of the Aronhime Packing Co., Bristol, Va., in which he was associated with his father, died on April 14 when the transport plane in which he was returning home on 20-day leave crashed in mountainous territory near Morgantown, W. Va., killing all 21 occupants. One of the most popular young packers in the area, Aronhime gained his early industry experience in the plant of the Emmart Packing Co., Louisville, before becoming associated with the Aronhime plant.

CROSS, WALTER—Pfc. Walter H. Cross, 28, smokehouse employee of the Kansas City plant of Swift & Company, formerly reported missing in action, was killed on the western front January 7, it is announced.

FERGUSON, ELDON—Pvt. Eldon A. Ferguson was killed in action January 19 while serving with the Infantry in Germany. He was employed in the sweat pickle department of Swift & Company, South St. Joseph, Mo., before entering the service.

GRIESAK, TED—Pfc. Ted Griesak, a former employee of Swift & Company, Chicago, was killed in action January 22 during the invasion of Luzon.

JOHNSON, WILLIS—Corp. Willis D. Johnson, 30, former employee of the Richmond, Va., plant of Kingan & Co., was killed in action in the Philippine Islands on November 1, 1944, the company has been informed.

KROC, CLEMENT—Pfc. Clement Kroc, serving with the U. S. 3rd Army in a reconnaissance squadron, was killed in action in Germany March 19, it is reported. He was formerly employed by Geo. A. Hormel & Co., Austin, Minn., as a member of the extra garrison.

MATHER, OTIS—Pvt. Otis Mather, 25, infantryman, was killed in action January 19 in Luxembourg while serving with the U. S. 3rd Army, it is reported. He was formerly employed by the Rath Packing Co., Waterloo, Ia.

McCLELLAND, WALTER—Sgt. Walter McClelland, 28, former manager of the Philadelphia branch produce department of Kingan & Co., was killed in action in France when the jeep in which he was riding struck a mine. He joined the Kingan organization in 1934.

MCINERNEY, J. F.—Sgt. J. F. McInerney, 27, an employee in the wholesale department of Arnold Bros., Inc., Chicago, before enlisting in the Army four years ago, is reported to have been killed while fighting on Luzon January 19.

OTTOMANN, LOUIS J.—Major Louis J. Ottomann, 31, a former employee of Swift & Company, Chicago, was killed in action January 21 on Poro Island in the Philippines. The leader of an amphibious tank battalion, he had been in the South Pacific since last June.

PADGET, JACK—Marine Pfc. Jack L. Padget, a former employee of the Rath Packing Co., Waterloo, Ia., died March 1 of injuries received on Iwo Jima. He also saw service in the Tinian campaign, having enlisted in the Marines January 22, 1944.

PECENKA, ERNEST—Tech. Sgt. Ernest Pecenka, formerly employed in the beef cooler department at John Morrell & Co.'s Sioux Falls plant, was killed in action January 22. He was a tank driver for a cavalry reconnaissance squadron.

RODRIGUEZ, FRANK—Pvt. Frank Rodriguez, employed in the S.P. pork department of Swift & Company, Kansas City, before entering service, was killed in action in Germany February 5.

SAMSON, JAMES D.—Sgt. James D. Samson, a former employee of John Morrell & Co., Ottumwa, Ia., was killed in action in Germany December 15, 1944. He was a member of an infantry regiment.

SAYLER, DELEYTH—Pfc. Deleyth Sayles, formerly employed in the smoked meat department of John Morrell & Co., Ottumwa, Ia., who was reported missing in action in France on January 10, is now definitely known to have been killed. He was a member of a medical corps attached to an infantry division.

SCOTT, GEORGE—Pvt. George Howard Scott, former shipping department employee of Kingan & Co. at Orangeburg, S. C., was killed in action in Luxembourg February 1, it is reported.



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Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

Readjusting Veterans

(Continued from page 14.)

glances, questions and remarks of fellow workers.

"Why," said one distressed man, "I believe you're the worst case we've had back so far." "What happened? How did you lose your hand?" asked another, overwhelmed with pity. "Tell us about your experiences," demanded another.

Few realized what such questions cost him. Again and again his thoughts were turned back to the personal experiences he had faced in the suffering and death of his comrades. No one in a supervisory capacity can completely protect Ray from all of his well-meaning fellow workers. But, by a judicious word here and there, the foreman can help convey the idea that it is much more humane to talk about what the wounded man has to work with and ignore his injury.

In spite of all the foreman can do, there is bound to be difficulty sooner or later with someone who is thoughtless or selfish. How he deals with the situation depends upon the offender and the circumstances.

"What do you want to give that guy a break for?" asked a fellow worker, who was rarely satisfied on any score.

"Ed had to take time out to do a job for which he had no liking and he did it well," said the foreman quietly. "The least we can do is to give him a chance to find out if he can stand the work. He didn't choose Guadalcanal and Tarawa for a vacation, you know."

In the days ahead, meat plant foremen will be required to deal with employees who have unreasonable worries, a result of their military experiences, as well as those whose worries may seem perfectly logical to them. What the foreman says and does, the example he sets for the other workers, and the wisdom he uses in referring those who have critical problems to the proper sources of help are extremely important both to the employees and the company.

Subcommittee Hearings

(Continued from page 12.)

the Army, Navy, lend-lease and other government agencies.

"The meat packer asks that, when this level has been determined, a proper relationship be provided between the live prices and the wholesale meat prices.

"Regardless of the regulations which have been promulgated by the government, the fundamental fact must remain that when you substitute controls for the normal workings of supply and demand there must be rigid enforcement because controls without enforcement can in no way take the place of the delicate and highly competitive price mechanism which, in normal times, maintains the fine balance needed for equitable distribution."

Representative Clinton P. Anderson, chairman of the committee, made his

own personal suggestions for improving the situation:

(1) The War Food Administration might serve notice of its intention to re-examine all slaughter permits so that all holders of permits could come in and make a showing as to the amounts of their slaughterings with affirmative evidence that they have been properly marketing their products and are therefore entitled to a continuance of the permit.

(2) Federal inspection might be rapidly extended to virtually all slaughterers by the designation of special or deputy inspectors so that more meat and eventually virtually the entire volume of meat might pass under federal examination and be thereafter subject to check on inventories and disposals. This step, coupled with the first step should simplify the black market problem.

(3) The U. S. military and war services should adjust their specifications on a realistic basis in keeping with the existing meat supply. This would involve taking some of the product of plants which are now not federally inspected but which might be brought in the picture and into the supply chain by step two above.

(4) Extend the coverage of set-asides to many additional plants in keeping with the extension of federal inspection.

WFA CUTS SOAPERS' FATS

The War Food Administration has reduced the allocation of inedible tallow and grease going to soap makers from 70 to 50 per cent under provisions of Amendment 7 to WFO 67, which became effective April 19. The new order specifically requires that during April no person shall deliver inedible tallow or grease upon other than certified orders, unless and until he has filled or offered to fill all certified orders received by him prior to April 25.

Effective May 1, no manufacturer may accept delivery of inedible tallow or grease in any quantity which brings his inventory above one-third of his base period (last six months of 1944).

With the exception of April, the delivery requirement applies, as heretofore, only to the extent of certified orders received during the 20-day period. Immediately prior to the tenth day of the applicable month, and only to the extent of the total delivery of tallow and grease during the month, WFO 67 states that "no producer shall be required in any calendar month, to deliver or offer to deliver from any one plant more than 50 per cent of the total quantity of inedible tallow and grease delivered from such plant in such a month."

The restrictions imposed by the revision of WFO 67 must be observed without regard to existing contracts or any rights accrued or payments made in such contracts.

PACKER'S NEAR-LOSSES CITED IN ANTI-TRUST TRIAL

Swift & Company's refusal to sell to the Great Atlantic & Pacific Tea Co.'s own broker almost cost the meat packer an annual business of \$25,000,000, it was disclosed this week in a trial in which the A & P company and 28 of its officials and subsidiaries are charged with violating the Sherman Anti-Trust Act. The government contends that the A & P company used discounts and refunds of advertising fees and brokerage to undersell its competitors and force them out of business.

In 1932, Swift & Company refused to accede to A & P's request that it sell meat to the chain through C. J. Noell, a broker acting as the chain's buying agent. A letter written by the head of A & P's meat department to the chief of its field purchasing department recommended that the chain discontinue purchasing from Swift. Later the A & P decided not to withdraw its business from Swift.

N. Y. FOOD COMMISSION

A bill setting up a temporary commission to appraise the food situation in New York State has been signed by Governor Thomas E. Dewey. With an appropriation of \$50,000, the commission will determine what adverse agricultural conditions need correction immediately and will prepare a long-range program of food output and use.

IFT PACKAGE SYMPOSIUM

New wartime developments in container materials and packaging techniques will be revealed to food technologists at a packaging symposium to be held on May 3 at the George Washington hotel, New York. Sponsored by the New York section of the Institute of Food Technologists, the symposium will include talks on glass, tin, lacquers, paper, fiber, films and foils by authorities on each of these materials, followed by an open discussion.

Among those scheduled to participate in the symposium are H. A. Barnby, director of research, Owens-Illinois Glass Co., Toledo, Ohio; F. C. Baselt, manager of research, American Can Co., New York; Harvey Hopkins, general manager of purchases, American Can Co., New York; F. S. Leinbach, assistant general manager, Riegel Paper Co., New York; Albert W. Luhrs, consultant, weatherproof fiber box group, Washington, D. C., and A. F. Wendler, manager, acetate films, Cellophane division, E. I. DuPont de Nemours & Co., Wilmington, Del. T. M. Rector, vice president in charge of research, General Foods Corp., New York, will preside.

This meeting of the New York section of the IFT was set up following cancellation of the national meeting, to fill the need for a means of disseminating important new information to technologists in the processing field.

PROVISIONS AND LARD

Weekly Review

April 1 Meat Stocks at New Low Point

MEAT reserves in the United States dropped to the lowest level on record for April 1 and showed another decline when compared with a month earlier. All classes of meats with the exception of beef stocks were lighter than a month earlier while total meat holdings were lowest for any month since the early fall of 1942, it was revealed in the release of storage holdings figures this week.

Once more the decline in meat stocks was due to another drop in pork holdings. The slight increase in March slaughtering was far from enough to offset the broad demand for all pork and as a consequence pork stocks dropped about 40,000,000 lbs. Frozen

hogs gets under way. Government buying agencies are still in need of huge quantities of pork cuts and with civilian demand continuing strong the consumption of pork will be as large as, or larger than, production. It is possible that the reserves of meats in storage plants throughout the country may reach all-time low levels unless there is a drastic change in buying policies.

There was an increase of approximately 20,000,000 lbs. in frozen beef stocks during March but cured beef stocks registered a slight loss. All beef in storage totaled 151,990,000 lbs., heaviest for April 1 since 1920 and an increase over a month earlier of about 12 per cent. However, while the total appears impressive in being heaviest in 25 years, the amount of beef in storage is equivalent to only a little over one pound per person in this country, or about the amount of meat consumed per person in less than three days.

In sympathy with the loss in pork stocks, lard also registered another decline. As the month opened, stocks were a little over 50,000,000 lbs., a loss of 14,000,000 lbs. from a month earlier. However, the amount available for the civilian market ranked among the smallest on record, for of the total more than 21,000,000 lbs. was owned by government buying agencies. Stocks a year earlier totaled 266,014,000 lbs.

As mentioned earlier, other meat items showed little change during the month. Lamb and mutton stocks declined from 17,195,000 lbs. on March 1 to 15,254,000 lbs. a month later. Veal holdings on April 1 totaled 5,217,000 lbs. against 7,030,000 lbs. a month earlier.

Public cooler occupancy was 67 per cent compared with 68 a month ago and public freezers 66, a 3 point drop from March 1, the Office of Marketing Services, W.F.A., reported. The downward trend was contrary to normal for coolers but freezers show a decreasing occupancy until May or June. Both cooler and freezer occupancy is higher than during this season in pre-war years.

Private and semi-private cold storage warehouses, with an occupancy of 68 per cent for coolers and 72 per cent for freezers, showed larger declines in occupancy than did public firms. Meat packing plants also showed a decline in occupancy of 2 points for coolers and 7 points for freezers.

COMPARATIVE STORAGE STOCKS			
	Apr. 1, '45, lbs. ¹	Mar. 1, '45, lbs.	5-yr. avg. lbs.
Beef: ²			
Frozen	144,025,000	124,608,000	126,257,000
In cure, cured and smoked	7,965,000	8,524,000	14,173,000
Total beef	151,990,000	133,232,000	140,430,000
Pork: ³			
Frozen	114,508,000	134,446,000	826,716,000
Dry salt, in cure, cured	92,105,000	96,978,000	124,157,000
Other, in cure, cured and smoked	119,786,000	134,761,000	231,528,000
Total pork	326,399,000	366,185,000	682,499,000
Government holdings ⁴	77,356,000	90,593,000
Sausage and sausage room products	22,898,000	21,584,000
Lamb and Mutton: ⁵	15,254,000	17,195,000	10,269,000
Veal: ⁶	5,217,000	7,030,000
Canned meats and canned meat products	16,808,000	17,458,000
All edible offal: ⁷	26,286,000	28,960,000	104,995,000
Total meats ⁸	564,352,000	591,644,000	963,133,000
Lard and rendered pork fat	50,579,000	64,770,000	266,014,000
Government holdings ⁹	21,189,000	28,970,000

¹Preliminary. ²Trimmings heretofore included with miscellaneous now included with appropriate meat item. ³Government holdings not included in the total, and consist of reported stocks held by D.P.M.A., W.F.A., the armed services and other Government agencies. In addition to stocks reported above, the armed services held some stocks in space owned and operated by them on which figures are not available for publication. ⁴Sausage room products and canned meats were not included in the "total meats" for the 5-yr. av. and a year ago.

pork holdings at 114,508,000 lbs. were off about 20,000,000 lbs.; D.S. pork was off almost 5,000,000 lbs., and other pork cuts showed a drop of 15,000,000 lbs. with only 119,786,000 lbs. in store on the opening day of the month. The all-pork total was only 326,399,000 lbs. against 366,185,000 lbs. a month earlier and 682,499,000 lbs. for the five-year April 1 average.

Prospects are that pork holdings are not going to show any increase in the near future and may even be smaller before the fall marketing period for

year earlier when holding were exceptionally heavy.

Meanwhile, stocks of bellies declined slightly from the close of a month earlier. Holdings of both contract and others were smaller while the total of 5,732,994 lbs. compared with 6,340,535 lbs. at the close of last month and 25,761,676 lbs. a year ago.

	Apr. 15, '45, lbs.	Mar. 31, '45, lbs.	Apr. 15, '44, lbs.
P.S. lard (a)	510,470	998,172	18,284,065
P.S. lard (b)	87,696	87,696
Other lard	5,742,001	2,905,112	59,678,894
Total lard	5,840,257	3,988,980	72,162,929
D.S. cl. bellies (contract)	20,700	62,000	7,296,000
D.S. cl. bellies (other)	5,712,294	6,278,535	18,465,076
Total D.S. cl. bellies	5,732,994	6,340,535	23,761,676
(a) Made since Oct. 1, 1944. (b) Made previous to Oct. 1, 1944.			

CANADIAN STORAGE STOCKS SHARPLY UNDER YEAR AGO

MONTREAL.—The Dominion Bureau of Statistics reports that holdings of all meat in storage on April 1 amounted to 94,587,488 lbs., against 149,208,603 lbs. on April 1 last year. Of the current stocks, pork totaled 59,869,371 lbs., beef 29,011,516 lbs., veal 2,549,126 lbs. and mutton and lamb 3,157,475 lbs. These stocks included not only cold storage holdings but also meats in process and in cure for export and meats frozen for export and domestic reserves.

The disappearance of meats as of April 1 as compared with last year's stocks reflects heavy and prompt clearances overseas. Hog slaughtering are down about 30 per cent below last year, but it has been possible to move beef readily, and about 65,000,000 lbs. already has been cleared for export.

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during February, 1945, compared with a year earlier.

	Ingredient schedule of uncolored oleomargarine:	
	Feb. 1945 lbs.	Feb. 1944 lbs.
Butter culture	31	35
Butter flavor	881	980
Citric acid	188	112
Corn oil	870,384	706,066
Cottonseed oil	22,949,725	18,525,324
Cottonseed stearine	92,574	70,446
Derivative of glycerine	92,318	88,846
Diacetyl	74	55
Esterine	7,318	8,846
Lecithin	58,581	36,485
Milk	8,410,107	7,282,000
Monostearine	33,548	26,000
Neutral lard	590,526	607,220
Oleo oil	695,087	905,611
Oleo stearine	216,482	251,919
Oleo stock	63,057	77,115
Peanut oil	1,056,283	1,000,000
Salt	1,741,822	1,221,520
Soda (benzoate of)	29,882	26,464
Soya bean oil	12,411,151	9,781,928
Soya bean stearine	1,512	904,320
Soya flakes	986	42,000
Tallow	42,000
Vitamin concentrate	10,273	7,500
Total	49,983,512	42,510,750

March Output of Processed Meats Extremely Heavy

ROAD demand for canned meats and sausage by government buying agencies for use by fighting forces and lend-lease was again reflected in the volume of meat and meat food products processed under federal inspection during March.

The slight increase in total livestock slaughter during March compared with February resulted in a slightly larger output of many items. Canned meat production during the month showed a gain of almost 15,000,000 lbs. over February with increases noted in soup, pork and sausage. Beef canned, at 25,182,049 lbs., was a little lighter than in February and miscellaneous items prepared (63,856,912 lbs.) were down slightly from the 66,193,000 lbs. processed a month earlier.

Production of everything in the sausage line was greater than a month earlier. Fresh finished sausage output was 42,351,000 lbs. against 39,488,000 lbs. a month earlier and sausage to be dried or semi-dried totaled 12,061,865 lbs., compared with 10,862,000 lbs. in February. Smoked and/or cooked production at 92,458,888 lbs. once again made up the largest part of the total and compared with 82,140,000 lbs. produced a month earlier.

There was a slight decline in sliced bacon output in March compared with a month earlier. A total of 30,609,599 lbs. was produced against 31,474,000 lbs. in February. Loaf production at 20,984,000 lbs. showed a slight increase.

Pork smoked and/or dried was down sharply for the month and the beef total was also smaller. More pork was placed in cure, but the beef total was somewhat lighter than in February.

Our liberation troops must have containers. Intensify your plant container salvage program to speed Victory.

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	Mar. 1945	Mar. 1944	3 mos. 1945	3 mos. 1944
	lbs.	lbs.	lbs.	lbs.
Meat placed in cure—				
Beef	9,390,000	9,059,000	25,100,000	27,016,000
Pork	203,652,000	376,605,000	689,256,000	1,162,187,000
Smoked and/or dried—				
Beef	4,317,000	4,976,000	13,886,000	14,326,000
Pork	125,892,000	217,898,000	446,786,000	616,069,000
Sausage—				
Fresh (finished)	42,351,000	34,450,000	128,966,000	106,932,000
Smoked and/or cooked	92,458,000	70,595,000	269,173,000	208,222,000
To be dried or semi-dried	12,061,865	9,487,000	35,428,000	28,270,000
Total sausage	146,872,865	114,535,000	433,567,000	338,424,000
Loaf, head cheese, chili con carne, jellied products, etc.	20,983,000	15,169,000	62,364,000	44,937,000
Bacon (sliced)	30,610,000	47,753,000	100,000,000	134,809,000
Cooked meat—				
Beef	2,873,000	2,977,000	8,644,000	8,392,000
Pork	23,737,000	52,170,000	87,570,000	138,100,000
Canned meat and meat food products—				
Beef	25,182,000	14,330,000	75,760,000	35,900,000
Pork	73,709,000	85,360,000	242,507,000	262,009,000
Sausage	16,832,000	18,723,000	53,482,000	59,182,000
Soup	38,344,000	36,768,000	95,051,000	102,600,000
All other	63,856,912	58,410,000	207,754,000	149,629,000
Total canned meats	223,124,000	208,591,000	674,534,000	612,329,000
Land-rendered, refined	171,669,000	416,064,000	588,277,000	1,221,830,000
Pork fat-rendered, refined	13,109,000	59,597,000	56,596,000	10,503,000
Olio stock	14,194,000	15,770,000	86,103,000	40,422,000
Bible tallow	11,115,000	10,313,000	29,728,000	28,314,000
Compound containing animal fat	18,518,000	18,260,000	65,943,000	53,265,000
Oleomargarine containing animal fat	5,413,000	5,493,000	15,257,000	16,083,000
Miscellaneous	4,868,000	6,512,000	12,365,000	15,172,000
Total	1,032,835,000	1,560,711,000	3,346,085,000	4,652,129,000

These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

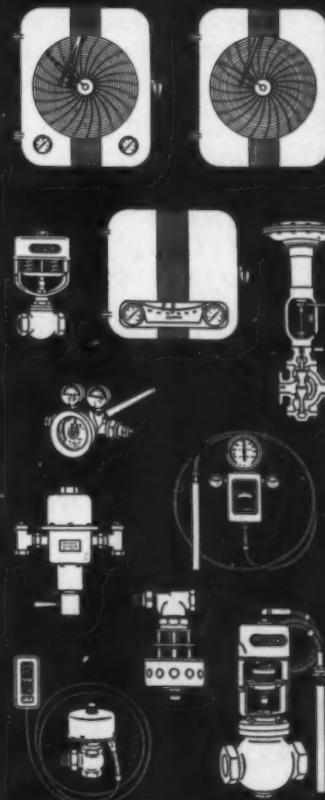
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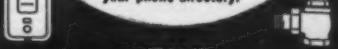
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per lb.			
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Steer, hfr., good, all wts.	19%		
Steer, hfr., com., all wts.	17%		
Steer, hfr., utility, all wts.	15%		
Cow, com. & gd., all wts.	17%		
Hindquarters, choice	23%		
Forequarters, choice	18%		
Cow hdt., commercial.	19		
Cow foreq., commercial.	16%		

•Beef Cuts

Steer, hfr., sh. loin, choice.	32%		
Steer, hfr., sh. loin, good.	30%		
Steer, hfr., sh. loin, com.	25%		
Steer, hfr., sh. loin, util.	24%		
Cow, sh. loin, com.	29		
Cow, sh. loin, util.	29		
Steer, hfr., round, good.	22%		
Steer, hfr., rd., commercial.	19		
Steer, hfr., rd., utility.	16%		
Steer, hfr., loin, choice.	29%		
Steer, hfr., loin, good.	28		
Steer, hfr., loin, commercial.	23%		
Cow, loin, commercial.	23%		
Cow, loin, utility.	20		
Cow round, commercial.	19		
Cow round, utility.	16%		
Steer, hfr., rib, choice.	24%		
Steer, hfr., rib, good.	23		
Steer, hfr., rib, commercial.	18%		
Steer, hfr., rib, utility.	18%		
Cow, rib, commercial.	21		
Cow, rib, utility.	18%		
Steer, hfr., sir., choices.	27%		
Steer, hfr., sir., good.	26		
Steer, hfr., sir., com.	21%		
Steer, hfr., sir. flank.	13%		
Cow, sirloin, commercial.	21%		
Cow, sirloin, util.	18%		
Steer, hfr., flank steak.	23%		
Cow, flank steak.	23%		
Steer, hfr., reg. chk., choice.	20%		
Steer, hfr., reg. chk., good.	19		
Steer, hfr., reg. chk., com.	17%		
Cow, reg. chk., utility.	18%		
Cow, reg. chck., utility.	15%		
Steer, hfr., e. c. chk., choice.	19		
Steer, hfr., e. c. chk., gd.	17%		
Steer, hfr., e. c. chk., com.	16%		
Steer, hfr., e. c. chk., utility.	14%		
Cow, e. c. chk., commercial.	16%		
Cow, e. c. chk., utility.	14%		
Steer, hfr., foreshank.	12%		
Cow foreshank.	12%		
Steer, hfr., brisket, choice.	17		
Steer, hfr., brisket, good.	17		
Steer, hfr., brisket, com.	15		
Steer, hfr., brisket utility.	15		
Cow, brisket, commercial.	15		
Cow, brisket, utility.	15		
Steer, hfr., back, choice.	21%		
Steer, hfr., back, good.	20		
Cow back, commercial.	18%		
Cow back, utility.	16%		
Steer, hfr., arm chuck, choice.	19		
Steer, hfr., arm chuck, good.	18		
Cow arm chuck, commercial.	17		
Cow arm chuck, utility.	15%		
Steer, hfr., sh. pl., gd. & ch.	14%		
Steer, hfr., sh. pl., com. & util.	13%		
Cow short plate, commercial.	13%		
Cow short plate, utility.	13%		

*Quot. on beef items include permitted additions for zone 5, plus 25¢ per cwt. for local del.

•Veal—Hide on

Choice carcass.	20%		
Good carcass.	19%		
Choice saddles.	22%		

*Veal prices include permitted addition for Zone 5, 25¢ per cwt. for double wrapping and 25¢ per cwt. for delivery.

•Beef Products

Brains.	7 1/4		
Brains, cap off.	15 1/4		
Tongues, fresh or froz.	22%		
Tongues, can. fr. or froz.	16%		
Sweetbreads.	23%		
Ox-tails, under 5% lb.	8 1/2		
Tripe, scalded.	4 1/2		
Tripe, cooked.	8 1/2		
Livers, unblemished.	23%		
Kidneys.	11%		

•Veal Products

Brains.	9 1/2		
Calf Livers, Type A.	49%		
Calf sweetbreads, Type A.	39%		

*Prices cariol and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt. in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

Chicago

•Lamb

Choice lambs.	20%		
Good lambs.	20%		
Commercial lambs.	20%		
Choice hindquarters.	20%		
Good hindquarters.	20%		
Choice forequarters.	20%		
Good forequarters.	20%		
Lamb tongues, Type A.	14%		

•Mutton

Choice sheep.	120		
Good sheep.	115		
Choice saddles.	140		
Good saddles.	140		
Choice fore.	100		
Good fore.	100		
Mutton legs, choice.	100		
Mutton loins, choice.	100		

**Quot. on lamb and mutton are for Zone 5 and include 10¢ for stockinette, plus 25¢ per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	20%		
Picnics.	20%		
Tenderloins, 10-lb. cartons.	32		
Tenderloins, loose.	30%		
Skinned shdbs., bone in.	27%		
Spareribs, under 3 lbs.	15%		
Boston butts, 4/8 lbs.	25		
Boneless butts, c. t.	20		
Neck bones.	4%		
Pigs' feet.	4%		
Kidneys, unblemished.	10		
Brains.	11		
Ears.	6		
Snouts, lean out.	6		
Snouts, lean in.	7%		
Heads.	8%		
Chitterlings.	8%		
Tidbits, hind feet.	8%		

*Prices cariol and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper.	20%		
Fancy skinned hams, 14/18 lbs., parchment paper.	20%		
Fancy trim, brisket off, bacon, 8 lb. down, wrap.	20%		
Square cut seedless bacon, 8 lb. down, wrap.	20%		
No. 1 beef sets, smoked.	16%		
Insides, C Grade.	16%		
Outskins, C Grade.	14%		
Knuckles.	14%		

Quotations on pork items are loose, wrapped, f.o.b. Chicago, except to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	18.00		
Regular tripe, 200-lb. bbl.	27.00		
Honey, tripe, 200-lb. bbl.	31.00		

Reg. tripe, 200-lb. bbl.

Reg. tripe, 200-lb. bbl.

Honey, tripe, 200-lb. bbl.

Reg. tripe, 200-lb. bbl.

Honey, tripe, 200-lb. bbl.

*Quot. on pork items are for lots 5,000 lb. lots and include all permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis.			
Reg. pork trim, (50% fat).	18		
Sp. lean pork trim, 85%.	24		
Ex. lean pork trim, 95%.	31		
Pork cheek meat.	22		
Pork liver, ball meat, unblemished.	17		
Boneless chuck.	16		
Shank meat.	16		
Beef trimmings.	16		
Dressed canners.	16		
Dressed cutter cows.	16		
Dressed bologna bulls.	16		
Pork tongues.	16		

DRY SAUSAGE

Cervelat, ch., in hog bungs...	58
Thuringer	31
Farmer	41
Holsteiner	41
B. C. salami, ch.	54
B. C. salami, a.c.	52
Genoa style salami, ch.	63
Pepperoni	50%
Mortadella, a.c.	28
Cappicola (cooked)	43%
Prosciutto	36%

DOMESTIC SAUSAGE

(Quotations cover Type 2)	
Pork sausage, hog casings...	29%
Pork sausage, bulk	26%
Frankfurts, in sheep casings...	28%
Bologna, natural, casings...	25%
Bologna, artificial, casings...	23%
Liver saus., fr., beef casings...	21%
Liver saus., fr., hog casings	22%
Smoked liver saus., hog bungs	24%
Head cheese	20%
New Eng., natural, casings...	38%
Minced lunch, natural, casings...	25%
Tongue and blood	20%
Blood sausage	24%
Sausage	20%
Pork sausage	28%

*Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meats where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. w/hse)	
in 425-lb. bbls., del.	\$ 8.75
Saltpepper, a. ton., I.o.b. N. Y.:	
Dbl. refined gran.	8.00
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda.	4.00
Pure rfd. powdered nitrate of soda unquoted
Salt, in min. car of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar:	
Raw, 96 basis, f.o.b.	
New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	5.50
Packed granulated sugar, 200 lb. bags, f.o.b. Reserve, La., less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.80
in paper bags.	4.75

SPICES

(Basis Chgo., orig. bbls. bags, bales.)	Whole	Ground
Allspice, prime	26%	30%
Resifted	27%	31%
Chill pepper	41	41
Powder	41	41
Cloves, Amboyna	40	40
Zanzibar	22	27
Ginger, Jam., unbl.	29	33
Mac, icy. Bands	1.05	1.10
East Indies	95	1.10
E. & W. I. Blend	85	85
Mustard flour, fcy.	50	50
No. 1	55	55
East Indies	50	55
Nutmeg, fcy. Bands	55	55
Paprika, Spanish	55	55
Pepper, Cayenne	55	55
Red No. 1	55	55
*Black Malabar	11	15
*Black Lampung	12%	13%
Pepper, wh. Sing.		
Packers	15%	15%

*Nominal quotations.

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:

Domestic, rounds, 1% to	
1/4 in., 150 pack.....	17 @ 20
Domestic rounds, over	
1 1/2 in., 150 pack.....	35 @ 38
Export rounds, wide,	
over 1 1/2 in., 150 pack.....	45 @ 48
Export rounds, medium,	
1 1/2 to 1 1/4 in., 150 pack.....	30
Export rounds, narrow,	
1 1/4 in. under.....	30 @ 35
No. 1 weasands.....	5 @ 6
No. 2 weasands.....	4
No. 1 bungs.....	16 @ 18
No. 2 bungs.....	10 @ 12
Middle sewing, 1% @	
2 in., 150 pack.....	50 @ 60
Middles, select, wide,	
2 1/2 to 3 in.	65 @ 85
Middles, select, extra,	
2 1/2 to 3 1/2 in.	95 @ 110
Middles, select, extra,	
3 1/2 in. & up, 150 pack.....	1.25 @ 1.40
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat.....	7 1/2 @ 9
10-12 in. wide, flat.....	4 1/2 @ 6 1/2
8-10 in. wide, flat.....	2 1/2 @ 3 1/2
6-8 in. wide, flat.....	2 @ 2 1/2

Hog casings:

Extra narrow, 28 mm. &	
da.	2.25 @ 2.40
New medium, 29@32 mm.	2.25 @ 2.40
Medium, 32@35 mm.	1.50 @ 2.10
English medium, 36@39 mm.	1.05 @ 1.80
Wide, 38@43 mm.	1.55 @ 1.65
Extra wide, 43 mm.	1.45 @ 1.90
Export bungs.....	22
Large prime bungs.....	18 @ 20
Medium prime bungs.....	11 @ 12
Small prime bungs.....	8 @ 9
Middles, per set.....	21 @ 24

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed	85	98
Comino seed	23	26
Mustard seed, fcy. yellow	25	..
American	15%	..
Marjoram, Chilean	30	36
Oregano	12	16

OLEOMARGARINE

White domestic, vegetable.....	19
White animal fat.....	18 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type	Unquoted

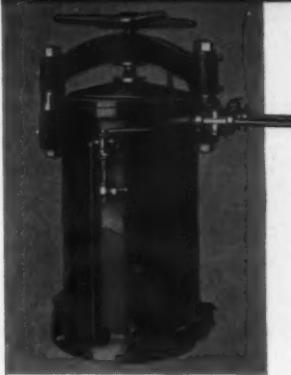
VEGETABLE OILS

White, deodorized, summer oil,	
in tank cars, del'd Chicago.....	14.55
Yellow, deodorized, salad or win-	
terized oil, in tank cars, del'd.	
Chicago	14.95
Bar soap stock:	
Cent per lb. div'd. in tank cars.	25
Cottonseed foots, basis 50% T.F.A.	61
Midwest and West Coast.....	3 1/2
East Coast.....	3 1/2
Corn foots, basis 50% T.F.A.	55
Midwest	3 1/2
East	3 1/2
Soybean foots, basis 50% T.F.A.	55
Midwest and West Coast.....	3 1/2
East	3 1/2
Soybean oil, in tanks, f.o.b.	
mill, Midwest	11%
Corn oil, in tanks, f.o.b. mill.....	12%

Manufacturer to Jobber prices, I.o.b.

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SURE
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5 SIZES



Every possible feature of Safety, Sanitation and Easy Operation is built into ANCO'S improved line of five sizes of Sausage Stuffers. The safety rings, pistons, and cylinders are made of Nickel-iron, polished to a glass-like finish. The pistons have a unique means of holding the rubber gaskets with an even pressure against the smooth cylinder walls. Pistons go down instantly when pressure is released. Covers close quickly and securely. Stuffing cocks and tubes are also made of non-corrosive metal and are easily disassembled for cleansing.

Write for Sausage Machinery Catalog No. 64



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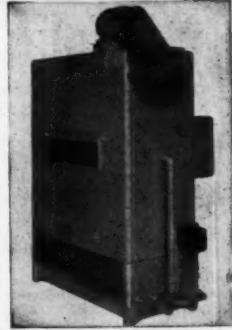
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Write for Bulletin No. 306—Facts about Rotary Pumps

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1908 CENTURY AVENUE



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CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, APRIL 18, 1945

REGULAR HAMS

Fresh or Frozen

S.P.

BELLIES
(Square Cut Seedless)

Fresh or Frozen Cured

6-8	18	19
8-10	17 1/2	18 1/2
10-12	17 1/2	18 1/2
12-14	16	17
14-16	16	17
16-18	15 1/2	16 1/2

D.S. BELLIES

Clear Rib

15-20	15	15
20-25	15	15
25-30	15	15
30-35	15	15
35-40	15	15
40-50	15	15

BOILING HAMS

Fresh or Frozen

S.P.

GREEN AMERICAN BELLIES

20-25 Cured

16-20	14 1/2	14 1/2
20-25	14 1/2	14 1/2
25 and up	14 1/2	14 1/2

SKINNED HAMS

Fresh or Frozen

S.P.

FAT BACKS
Green or Frozen Cured

6-8	14	11
8-10	11	11
10-12	11	11
12-14	11 1/2	11 1/2
14-16	11 1/2	11 1/2
16-18	12	12
18-20	12	12
20-25	12	12

PICNICS

Fresh or Frozen

S.P.

OTHER D.S. MEATS

Fresh or Frozen Cured

Regular Plates	11 1/2	11 1/2
Clear Plates	10 1/2	10 1/2
Jowl Butts	10 1/2	10 1/2
Square Jowls	11 1/2	12 1/2

20-25

FUTURE PRICES

MONDAY, APR. 18, THROUGH
FRIDAY, APR. 20, 1945

LARD

May No bids or offerings
July No bids or offerings
Sept. No bids or offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

P. S. Lard	P. S. Lard	Raw
Tierces	Loose	Leaf
Apr. 16.....13.80	12.80	12.75n
Apr. 17.....13.80	12.80	12.75n
Apr. 18.....13.80	12.80	12.75n
Apr. 19.....13.80	12.80	12.75n
Apr. 20.....13.80	12.80	12.75n

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.	14.55
Kettle rend., tierces, f.o.b.	
Chicago C. L.	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b.	
Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

EASTERN FERTILIZER MARKETS

New York, April 18, 1945
Further trading was noted in tankage, cracklings and blood at ceiling prices. Offerings were very light. Some further allocations of sulphate of ammonia were made. Fertilizer manufacturers are having difficulty in getting out shipments and in certain sections a shortage of fertilizer for immediate shipment has developed.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammonium

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit.....	5.53
Ground, fish scrap, dried, 11% ammonia, 16% B.P.L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L. c.i.f. spot	55.00
April shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. A., f.o.b. fish factories.....	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15 1/2% B. P. L. bulk	.65

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$42.00
Bone meal, raw, 4 1/2% and 50% in bags, per ton, f.o.b. works. 40.00	
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.65

Dry Rendered Tankage
45/50% protein, unground..... \$ 1.25

MARGARINE USE

Tax-paid withdrawals of colored margarine for domestic consumption in 1944 were 16,000,000 lbs., 11,000,000 lbs. more than a year earlier and the largest since 1929. Very little colored margarine was used between 1930 and 1943. Substantial increases took place in 1943 and 1944, when civilian supplies of butter were reduced sharply.

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New Orleans, La.
New York, N. Y.
Philadelphia, Pa.

Pittsburgh, Pa.
Rock Island, Ill.
St. Louis, Mo.
Waterville, Me.

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—There is little or no change in tallow and greases again with demand generally greater than offerings and the market holding at full ceiling prices. Carrying out of the War Food Administration's request for an 18 per cent increase in fall farrowings of pigs should relieve to some extent the extremely tight situation in the grease market, although it would not be noticeable for many months. Meanwhile, limitations on stocks have failed to ease the demand situation to any great extent. Some of the larger users are temporarily out of the market because of stockpiles, but the amount of product offered on the market is still too small for demand. Hog slaughter at inspected plants is at the lowest level of the winter and spring season. Tallow output is being maintained fairly well, with demand large enough to absorb all offerings at full ceiling prices. Average weights of live cattle are somewhat above the low time of the winter.

Most grades of tallow and greases appeared in the traded list again this week with the bulk of business reported in the Midwest. Sales of fancy tallow were reported at 8½c; choice, 8½c; special, 8½c, and No. 1, 8½c. Grease sales included choice white at 8½c; B-white at 8½c, yellow at 8½c and all other grades at respective ceilings, f.o.b. shipping point.

NEATSFOOT OIL.—A few small lots are reported moving in this market with prices unchanged. Domestic production is at an extremely low level.

STEARINE.—An occasional sale is made in stearine, but volume is still extremely light. Prime oleo stearine is quoted at 10.61c and yellow grease stearine at 8.50c.

OLEO OIL.—Market firm with no reports of trading due to light supplies.

GREASE OIL.—Routine trading reported at steady prices. No. 1 oil is 14c; prime burning, 15½c, and acidless tallow oil, 13½c.

FEBRUARY FATS PRODUCTION

Factory production of animal and vegetable fats and oils for the month of February, 1945, compared with January, 1945, as reported by the Bureau of the Census, was:

	Feb., 1945	Jan., 1945
Vegetable oils	639,489,000	687,211,000
Lard, rendered ¹	106,848,000	150,587,000
Tallow, edible	12,656,000	9,216,000
Tallow, inedible	86,074,000	83,401,000
Neatsfoot oil	232,000	235,000
Fish oils	1,791,000	7,293,000

¹ Including neutral lard and rendered pork fat.

VEGETABLE OILS

The tight market situation for all kinds of vegetable oils continues and little hope is held out for any increase in offerings or trading for many months to come. Some relief may be afforded in the future by the expected larger hog crop of next fall, but there is nothing that indicates better supplies now that will relieve civilian shortages. Soap makers point out that their production is going to be seriously hurt before long and already some of the smaller makers find it difficult to secure enough product to hold plants at or near full production levels. No new trade regulations were issued this week and the general condition of the market was unchanged.

SOYBEAN OIL.—Only the larger users and those entitled to oil under the allocation plan are able to get supplies. No new business is reported although buyers are willing to take product for future delivery at ceiling price at time of delivery. Quotations continue at full ceiling levels and the market is considered on a nominal basis. Meanwhile, it was announced that the WFA had purchased 779,960 lbs. of refined soybean oil in drums at 14.97c to 15.99c per lb.

OLIVE OIL.—There is no trading in this oil, due to lack of supplies. Spain is said to be in no position to unload any more in the United States in the immediate future and other olive oil producing countries report production adequate for home consumption only, with practically nothing left for export. Quotations firm and market on a nominal basis.

CORN OIL.—New business is lacking, although demand is good. The small amount of product offered moves at ceiling prices.

COTTONSEED OIL.—A moderate amount of crude and refined oil continues to move against allocations. Cottonseed oil consumption for March was placed at 264,833 barrels, compared with 208,375 barrels for the same time of last year.

MARGARINE PRODUCTION

Margarine produced in February, 1945, according to U. S. Treasury Department:

	Feb., 1945	Feb., 1944
Production of uncolored margarine	47,772,582	41,277,078
Production of colored margarine	8,979,779	15,943,554
Total	51,752,361	57,220,632
Uncolored margarine withdrawn tax paid	48,491,204	40,655,963
Colored margarine withdrawn tax paid	2,556,871	1,243,385
Total	51,048,075	41,899,378

BY-PRODUCTS MARKETS

There was not much change in the by-products market this week. Dry rendered tankage appeared a little on the easy side, but no price changes were recorded. Blood and meat scraps were very firm.

Blood

	Unit
Unground, loose	\$3.50

Digester Feed Tankage Materials

1 Unground, per unit ammo	\$5.55
Liquid stick, tank cars	2.65

¹ Quoted delivered mid-west point basis.

Packinghouse Feeds

	Carbs.	Per ton
65% digester tankage, bulk	\$76.80
60% digester tankage, bulk	71.04
55% digester tankage, bulk	65.00
50% digester tankage, bulk	60.28
45% digester tankage, bulk	54.88
50% meat, bone meal scraps, bulk	70.00
Bloodmeal	89.45*
Special steam bone-meal	50.00@55.00

¹ Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton	
Steam, ground, 3 & 50	35.00@36.00
Steam, ground, 2 & 25	35.00@36.00

Fertilizer Materials

	Per ton	
High grade tankage, ground	\$3.85@4.00
10@11% ammonia	3.85@4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@4.50

Dry Rendered Tankage

	Per unit	
Hard pressed and expeller unground	1.20@1.25
55% protein or less	1.20@1.25
55 to 75% protein	1.20@1.25

¹ Quoted under ceiling, del'd. mid-west point basis.

Gelatine and Glue Stocks

	Per cwt.	
Calf trimmings (limed)	\$1.00*
Hide trimmings (green salted)	30
Sinews and pizzles (green, salted)	30

¹ Cattle jaws, skulls and knuckles.....\$45.00

² Pig skin scraps and trim, per lb.....7.50@7.75

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton	
Round shins, heavy	\$70.00@80.00
light	70.00
Flat shins, heavy	65.00@70.00
light	65.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted	40.00@45.00
Junk bones	25.00

¹ Delivered Chicago.

Animal Hair

Winter coil dried, per ton	\$6.00
Summer coil dried, per ton	35.00@37.00
Winter processed, black, lb.	8
Winter processed, gray, lb.	8
Cattle switches	4 @ 45

HIDES AND SKINS

Domestic hide markets quiet, pending release of new buying permits on April 30—Small packer and country market in better shape—Rumors of new ceilings on domestic shearlings.

Chicago

HIDES.—Domestic hide and calfskin markets continued dormant this week, with no possibility of any trading until the next buying permits are released by the WPB on April 30. Indications are that trading will be resumed at that time in the packer hide market at full ceiling prices for all selections.

At the expiration of the last trading permits on April 7, the packer hide market was rather closely sold up. The issuance of permits for upwards of 100,000 additional small packer or country hides late in the last trading period is reported to have cleaned up the bulk of the unsold stocks over-hanging those markets, except for some very undesirable take-off heavy average hides, and indications are that this has considerably strengthened the market on outside small packer and country stock, as such kill normally shows a sharp seasonal decline as the warm weather approaches.

The outside small packer hide market is quotable at the ceiling of 15c flat,

trimmed, for all-weight native steers and cows, and 14c for brands.

Country all-weight hides are likewise quotable at the maximum of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less. Any lots of reasonably light average moved during the last trading period on this basis, and upper leather tanners favored such hides in preference to heavier small packer stock.

A few special permits were also issued during the last trading period to clean up some Pacific Coast hides and that market is quotable at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

The movement of feeder cattle to farms continues to show a sizeable increase over last year, despite the imposition of ceiling prices on cattle. A total of 113,473 head of stocker and feeder cattle were reported moving into the Corn Belt States during March, as against 72,645 for same month a year ago; total for first three months of 1945 was 299,093 head, as compared with 235,281 for same period of 1944. This will provide an increased supply of heavy hides when these fed cattle move to market.

Federal inspected slaughter of cattle at 32 centers slacked off to 176,209 head for week ended Apr. 14, as compared

with 182,184 for previous week, and 177,758 for the same week of 1944. Calf slaughter was up slightly, with 80,094 head reported last week, as against 78,184 for previous week, and 92,899 for same week 1944.

The final estimate of shoe production for Jan. was 39,866,503 pairs, an increase of 11.4 per cent over the 35,783,554 pairs made in Dec. 1944; the Jan. 1944 production was 37,170,379 pairs.

FOREIGN WET SALTED HIDES.—South American market remains quiet; current allocations to the States are so small, being 10 per cent for April, that tanner interest is less active. Late last week, about 3,000 Paraguay steers and a few reject cows moved; so far this week, 2,700 Sansinena light steers have sold to the States.

CALF AND KIPSKINS.—Trading during the last active period cleaned up packer, small packer and city calf and kip skin markets, at full ceiling prices, with the bulk of trading on basis of New York selection and prices, as quoted at that time. Aside from a few scattered small lots of calfskins, the country market was also sold up and is quotable at the ceiling.

SHEEPSKINS.—Some dry pelts were offered this week at 25c, del'd Chgo., with buyers rather indifferent. Shearing is getting under way but in a spotty fashion; some shearlings are starting to come from northern points, and labor seems to be the governing factor. There is a renewal of talk in regard to new

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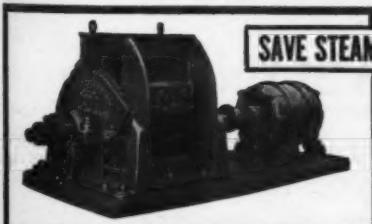


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@ 31.00
@ 4.00

Per unit
.20@1.25
.20@1.25
est point

Per cent
... \$1.00*
... .90
... .80
... .70
Per ton
\$.45.00
.74 @ 74
oint.

Per ton
0.00@35.00
70.00
1.00@70.00
65.00
2.50@65.00
nominal
0.00@45.00
30.00

0.00@37.00
9
8
4 @ 4%

ceilings for domestic shearlings; some interests indicate action is expected shortly but there is no confirmation. Packer shearlings are quotable in a range of \$1.85@2.15 for No. 1's, \$1.20@1.35 for No. 2's, and 90c@1.00 for No. 3's. Some quiet interest is reported on the part of larger buyers around inside of these ranges, but mutton buyers furnish the bulk of buying interest and, while paying top prices, are becoming more exacting in regard to selection, spread, wool count, etc. Pickled skins are well sold up and in a strong demand at ceiling prices by grades; market quotable \$7.75@8.00 per doz. packer sheep and lamb skins. Buyers of packer wool pelts are not aggressive; supplies have been liberal, considering the labor supply, which is the governing factor. Some April wool pelts have been offered at \$3.90 per cwt., liveweight basis, with \$3.85 per cwt. reported bid.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended	Prev. week	Cor. week,
		Apr. 20, '45		1944
Hvy. nat. stra.	15%	15%	15%	15%
Hvy. Tex. stra.	14%	14%	14%	14%
Hvy. butt.				
Brnd'd stra...	14%	14%	14%	14%
Hvy. Col. stra.	14	14	14	14
Ex-light Tex. stra.	15	15	15	15
Brnd'd cows...	14%	14%	14%	14%
Hvy. nat. cows...	15%	15%	15%	15%
Lt. nat. cows...	15%	15%	15%	15%
Nat. bulls...	12	12	12	12
Brnd'd bulls...	11	11	11	11
Calfskins ... 23%@27	23%@27	23%@27	23%@27	23%@27
Kips, nat...	20	20	20	20
Kips, brnd'd...	17%	17%	17%	17%
Slunks, reg...	11.10	11.10	11.10	11.10
Slunks, hrs...	55	55	55	55

CITY AND OUTSIDE SMALL PACKERS		
Nat. all-wts...	15	15
Brnd'd all-wts...	14	14
Nat. bulls...	11%	11%
Brnd'd bulls...	10%	10%
Calfskins ... 20%@28	20%@28	20%@28
Kips, nat...	18	18
Slunks, reg...	11.10	11.10
Slunks, hrs...	55	55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES		
Hvy. steers...	15	15
Hvy. cows...	15	15
Buffs...	15	15
Extreme...	15	15
Bulls...	11%	11%
Calfskins ... 16	16	16
Kipskins ... 16	16	16
Horsehides ... 6.50@8.00	6.50@8.00	6.50@8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS		
Pkr. shearlings ... 1.85@2.15	1.90@2.15	1.90@2.15
Dry pelts ... 24	25	25

WEEK'S CLOSING MARKETS

CALCIUM CHLORIDE SHORT

A shortage of calcium chloride, brought on by heavy war demands and a severe winter, has been reported by manufacturers, with 30 to 60 days required to fill orders. Military demands for calcium chloride have increased each year of the war, the Calcium Chloride Association discloses, while "freeze-proofing" of coal to expedite unloading of solid fuels from freight cars has also extended requirements.

Meat packers, in gauging their refrigeration needs, are cautioned to order calcium chloride as early as possible because transportation facilities continue to be under heavy pressure. Buying in quantities above ordinary requirements should be avoided, however.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 14, 1945, were 6,547,000 lbs.; previous week, 9,797,000 lbs.; same week last year, 5,115,000 lbs. January 1 to date, 117,523,000 lbs.; same period in 1944, 93,148,000 lbs.

Shipments of hides from Chicago for week ended April 14, 1945, were 4,713,000 lbs.; previous week, 5,557,000 lbs.; same week last year 5,442,000. January 1 to date, 69,290,000 lbs.; same period a year ago, 64,683,000 lbs.

OREGON PLANT GETS "A"

Presentation of the first WFA "A" award to an Oregon meat packing plant took place at Tillamook, Ore., early this month, when Capt. T. E. Colescott of the Seattle Quartermaster Market Center made the award to Charles H. Christensen, owner and operator of the Christensen Meat Co. The plant was credited with showing ingenuity and cooperation in developing and producing war food products and having satisfactory labor-management relations.

FRIDAY'S CLOSING

Provisions

With hog slaughter running at the lowest level of the season, the amount of product available for trading is very small. However, a few small lots of most items are traded daily. Half car and carlot sales are few and far between, although there is very broad demand.

Cottonseed Oil

May 14.31b; July and Sept. 13.90b; Oct. 13.75@14.10; Dec. 13.50@14.05; Mar. 13.25@13.75. No sales.

CCC Purchases and Announcements

PURCHASES. — During the week ended April 14 purchases by the CCC included 884,000 lbs. pork; 3,510,000 lbs. cured pork; 7,006,000 lbs. canned meats; 1,615,000 lbs. lard and 19,000 bundles, 100-yards each, hog casings.

AMENDMENT. — The CCC is still in need of large quantities of canned meats, particularly tushonka, and has requested liberal offerings from inspected packers. In order to help canners increase production an additional type of pork tushonka specification has been added to schedule FSCC-10 through Amendment 35. The agency also said that vendors who were obligated to abide by the pork set-aside order and who have undelivered balances of hog sides still due on contracts or are in a deficit position on such order for this item may fill their obligation by utilizing the sides in the production of pork tushonka for the CCC, by selling frozen and wrapped sides to the CCC, or by selling fresh chilled, wrapped sides to canners or agencies as designated by the CCC.

Help Food Fight for Freedom.

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

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AMI Says Shortages Are Now More Acute

Shortages of meat for civilians remain acute throughout the United States, being even slightly worse than a month earlier the American Meat Institute reported this week in announcing the results of a nationwide survey made at the request of the OPA.

The Institute said that reports from 751 meat packing companies and branch houses from coast to coast showed meat of all kinds to be in very short supply. Some cuts of beef and various sausage items were even less plentiful in relation to demand than a month earlier. The AMI said that no immediate relief appears to be in sight, commenting:

"The limited amount of meat available for consumers still is not being distributed equitably and it cannot be until black markets and other serious diversions from normal legitimate trade channels are brought under effective control.

"Prevailing ceiling relationships continue to discourage more adequate beef production, cattle feeders being reluctant to take more young range animals and bring them to the age and maturity of finished beef. If cattle feeders were provided a real incentive for expanding operations, they could substantially increase the nation's meat supply when this is most urgently needed. It also would be helpful if the

government would take positive steps to encourage the marketing of grass cattle this spring and summer instead of later. This beef is urgently needed for domestic consumers and, of even greater importance, the preparation of meat products for the American Army and Navy."

KILL TRUCK PICKUP BILL

Despite warnings that the measure was needed to prevent disruption of Minnesota hog markets, the motor vehicles committee of the Minnesota house of representatives recently killed a bill which would have permitted truck pickups within a 35-mile radius at agreed rates between parties involved, instead of rates fixed by the state railroad and warehouse commission.

Proponents of the bill had claimed that failure to pass it would threaten the loss to Minnesota markets of up to 3,000,000 hogs a year. Sharp competition between packinghouse interests was said to be the basis for a major part of the controversy over the bill, which previously had passed the state senate.

Some 1,300 prisoners of war at the Fort Sheridan base camp and nine branch camps in upper Michigan, Wisconsin and northern Illinois are eating 50 per cent less meat this month than they did last December, it is reported.

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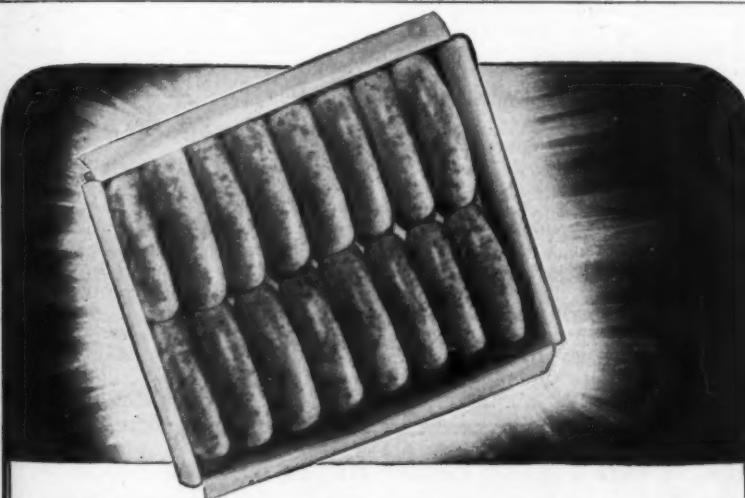
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**WILSON'S
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CASINGS**

LIVESTOCK MARKETS

Weekly Review

INSPECTED MEAT OUTPUT BELOW PRECEDING WEEK

Federally inspected meat production sagged again during the week ended April 14 to approximately 250,000,000 lbs. against 253,000,000 lbs. (revised) a week earlier and 343,000,000 lbs. during the corresponding period in 1944. The slight decline from volume in the first week of April was due mainly to a further moderate reduction in cattle slaughter.

The table below shows federally inspected meat production in recent weeks compared with similar periods last winter:

WEEK ENDED	1944-45 lbs.	1943-44 lbs.
December 2	380,000,000	410,000,000
December 9	390,000,000	411,000,000
December 15	384,000,000	402,000,000
December 23	358,000,000	371,000,000
December 30	257,000,000	317,000,000
January 6	234,000,000	318,000,000
January 13	272,000,000	450,000,000
January 20	340,000,000	445,000,000
January 27	310,000,000	442,000,000
February 3	296,000,000	433,000,000
February 10	291,000,000	413,000,000
February 17	296,000,000	391,000,000
February 24	284,000,000	394,000,000
March 3	287,000,000	392,000,000
March 10	277,000,000	359,000,000
March 17	270,000,000	352,000,000
March 24	284,000,000	351,000,000
March 31	271,000,000	358,000,000
April 7	253,000,000	361,000,000
April 14	250,000,000	343,000,000

Estimated slaughter of cattle under federal inspection for the week ended April 14, according to the War Meat Board estimate, was 235,000 head, 7,000 fewer than a week earlier but 10,000 more than in the corresponding week last year. The output of inspected beef for the week was estimated at 120,000,000 lbs., compared with 123,000,000 lbs. for the preceding week and 119,000,000 lbs. a year earlier.

Inspected calf slaughter for the second week of April was 124,000 head, up 3,000 from the preceding week but 10,000 under the same week last year. Inspected veal production was estimated at 10,000,000 lbs., the same as for the preceding week but 2,000,000 lbs. under

the same time of a year earlier.

Last week's slaughter of sheep and lambs under federal inspection was estimated at 355,000 head, compared with 353,000 for the preceding week and 325,000 a year ago. Indicated production of lamb and mutton from this slaughter was 16,000,000 lbs., the same as for the preceding week but 2,000,000 lbs. greater than in 1944.

Last week's slaughter of hogs under federal inspection was estimated at 688,000 head. This was 1,000 less than the revised figure for the preceding week but 802,000 (54 per cent) under a year earlier. Inspected pork production (excluding lard) for each of the first two weeks of April was estimated at 104,000,000 lbs. This production compared with 198,000,000 lbs. for the second week of April last year.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, March, 1945, by stations:

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark and Jersey				
City	50,196	25,333	164,763	119,784
Baltimore & Phila.	16,043	4,020	90,321	7,728
NORTH CENTRAL				
Cinci., Cleve., & Chicago,	49,957	13,737	177,887	16,285
Elburn	141,357	37,243	260,351	168,824
St. Paul-Wis. Group ¹	101,272	161,940	283,918	37,088
St. Louis Area ²	47,931	32,070	204,733	39,078
Sioux City	50,738	1,492	114,415	69,617
Omaha	104,138	5,817	147,453	163,012
Kansas City	70,430	20,097	104,663	122,653
Iowa & S. Minn. ³	75,017	24,277	593,883	102,025
SOUTHEAST⁴	13,822	11,207	111,856	...
S. C. CENT.				
WEST ⁵	73,661	28,178	143,091	191,150
ROCKY MOUN- TAIN ⁶	30,678	1,969	51,481	77,647
PACIFIC ⁷	77,460	10,769	78,160	154,104
TOTAL				
Mar. 1945	1,212,531	574,961	3,473,653	1,723,287
TOTAL Feb. 1945	1,148,593	442,259	3,267,348	1,621,044
Apr. Mar. 5-yr. (1940-44)	879,118	469,850	4,769,274	1,475,105

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Wis. ²Includes St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla. and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., and Fort Worth, Tex. ⁶Includes Denver, Colo., and Ogden, Salt Lake, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

FORM LAMB PRODUCERS ADVISORY COMMITTEE

Appointment of an industry advisory committee representing lamb producers was announced this week by the Office of Price Administration. The committee will advise OPA on control of lamb prices. If it becomes necessary to establish ceilings for live lambs and sheep, the group will be available for consultation.

Thirteen members appointed to the committee are:

Fred T. Earwood, Sonora, Texas; Harry W. Farr, Greeley, Colo.; Leroy Getting, Sanborn, Ia.; Max Hoke, Pendleton, Ore.; John R. Jirdon, Morrill, Neb.; H. J. King, Laramie, Wyo.; Walter E. Renk, Sun Prairie, Wis.; Miles S. Rogers, Milledgeville, Ill.; L. Wigwag Ruehl, Spokane, Wash.; S. Headley Shouse, Lexington, Ky.; Howard Vaughn, Dixon, Calif.; Fred D. Wiley, New Harmony, Ind.; G. Norman Winder, Craig, Colo.

FEWER CANADIAN HOGS

MONTREAL.—The downward trend in hog marketings which became quite marked in the first two months of this year continued during last month, with the result that hog gradings in the first quarter of this year were 30.4 per cent below the comparable figures for a year earlier. Except for British Columbia, only geographical division to show an increase, the sharpest decreases were in the West.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, April 19, 1945, reported by Office of Marketing Services, War Food Administration:

HOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$14.00-14.75	\$13.50-14.70				
140-160 lbs.	14.50-14.75	14.50-14.70	\$14.25-14.45	\$13.90-14.50	\$14.45 only	
160-180 lbs.	14.75 only	14.70 only	14.35-14.45	14.25-14.50	14.45 only	
180-200 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
200-220 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
220-240 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
240-270 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
270-300 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
300-330 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
330-360 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	

Medium:

100-220 lbs.	14.00-14.75	14.25-14.70	14.00-14.45	13.90-14.50	14.25-14.45
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Small:

Good and Choice:

270-300 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Medium:

400-450 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
450-550 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Large:

250-350 lbs.	12.75-13.75	13.50-13.95	13.50-13.70	13.50-13.75	13.25-13.70
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SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

700-900 lbs.	16.25-17.25	16.25-17.25	16.00-16.85	16.25-16.75	15.75-17.00
900-1100 lbs.	16.50-17.50	16.25-17.25	16.25-17.25	16.50-17.00	16.00-17.25
1100-1300 lbs.	17.00-17.85	16.50-17.50	16.35-17.85	16.30-17.25	16.25-17.25
1300-1500 lbs.	17.00-17.85	16.50-17.50	16.50-17.85	16.50-17.25	16.25-17.25

STEERS, Good:

700-900 lbs.	15.00-16.25	15.00-16.25	14.25-16.00	14.50-16.50	14.75-16.00
900-1100 lbs.	15.00-16.50	15.25-16.50	14.50-16.85	14.75-16.50	14.75-16.25
1100-1300 lbs.	15.25-17.00	15.50-16.50	15.00-16.50	15.00-16.50	14.75-16.25
1300-1500 lbs.	15.50-17.00	15.50-16.50	15.00-16.50	15.00-16.50	14.75-16.25

STEERS, Medium:

700-1100 lbs.	12.50-15.00	13.00-15.25	11.75-14.50	12.50-14.75	12.00-14.75
1100-1300 lbs.	12.75-15.25	13.25-15.50	12.75-14.75	13.00-15.00	12.00-14.75

STEERS, Common:

700-1100 lbs.	11.25-12.75	11.25-13.25	10.00-12.25	11.00-12.50	10.50-12.00
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HEIFERS, Choice:

600-800 lbs.	15.75-16.75	15.50-16.75	15.75-16.50	15.50-16.50	15.25-16.50
800-1000 lbs.	16.25-17.40	15.50-16.75	16.00-16.60	15.75-16.75	15.25-16.50

HEIFERS, Good:

600-800 lbs.	14.50-15.75	14.50-15.50	14.25-15.75	14.00-15.75	12.50-15.25
800-1000 lbs.	15.00-16.25	14.50-15.50	14.50-16.00	14.25-15.75	13.50-15.25

HEIFERS, Medium:

500-900 lbs.	12.00-14.75	12.25-14.50	11.50-14.25	11.50-13.75	11.50-13.50
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HEIFERS, Common:

500-900 lbs.	10.00-12.00	10.25-12.25	10.00-11.50	9.75-11.50	10.00-11.50
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COWS, All Weights:

Good	14.50-15.50	18.50-14.50	18.00-14.25	12.25-14.00	11.75-14.00
Medium	12.75-14.50	11.25-13.50	11.25-13.00	11.00-12.25	10.25-11.75
Cutter & com.	8.00-12.75	8.50-11.25	8.25-11.25	8.25-11.00	7.75-10.25
Canner	7.00-8.00	7.00-8.50	7.00-8.25	7.00-8.25	7.00-7.75

BULLS (Yrs. Excl.), All Weights:

Beef, good	13.25-14.75	13.00-13.75	12.25-13.50	13.00-13.50	12.25-13.50
Sausage, good	12.00-13.25	12.00-13.00	11.75-12.50	12.25-13.00	11.25-12.50
Sausage, med.	11.00-12.00	11.00-12.00	10.75-11.75	11.00-12.25	10.25-11.25
Cutter, cut & com.	9.00-11.00	9.00-11.00	9.25-10.75	8.75-11.00	8.00-10.25

VEALERS:

Good & choice	16.25-16.75	14.75-16.00	13.00-15.00	13.00-14.50	14.00-16.00
Common & med.	10.00-16.25	10.75-14.75	9.00-13.00	9.00-13.00	9.50-14.00
Cull	8.00-10.00	6.00-10.75	7.00-9.00	7.00-9.00	7.00-9.50

CALVES:

Good & choice	13.00-14.50	13.25-14.75	12.50-14.50
Common	9.50-13.00	10.00-13.25	9.00-12.50
Cull	8.00-9.50	6.00-10.00	7.00-9.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:	Good & choice	17.00-17.35	16.75-17.25	16.25-16.85	16.00-16.50	16.25-16.75
Medium & good	15.50-16.75	15.00-16.50	14.50-16.00	14.50-15.50	14.00-16.00	
Common	13.00-14.50	12.50-14.50	12.00-14.00	12.00-14.00	11.50-13.75	

LAMBS, Shorn:

Ch. (closely sorted)	15.75-16.25	15.00-16.00	15.25-15.85
Good & choice	15.75-16.25	15.00-16.00	15.00-15.00
Medium & good	14.25-15.50	13.75-15.00	13.00-15.00

EWES:

Good & choice	9.00-10.00	9.00-9.75	8.75-9.75	8.50-9.25	9.00-10.00
Common & med.	7.75-9.00	7.25-8.75	7.00-8.50	7.00-8.25	7.00-8.75

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades respectively.

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THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Illinois

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending Apr. 14, 1945.

CATTLE

	Week ended	Prev. week	Cor. week
	Apr. 14	week	1944
Chicago	19,405	21,731	24,663
Kansas City	17,094	16,641	12,422
Omaha*	20,460	20,925	19,360
East St. Louis	8,228	8,006	7,414
St. Joseph	5,838	6,460	7,276
Sioux City	9,001	9,164	9,273
Wichita	3,154	3,181	3,167
Philadelphia	2,461	2,142	2,180
Indianapolis	720	1,659	2,304
New York			
Jersey City	12,002	10,717	9,412
Oklahoma City	4,151	4,603	3,802
Cincinnati	4,678	5,268	4,513
Denver	6,488	6,150	6,025
St. Paul	12,991	10,361	13,695
Milwaukee	2,709	2,331	3,479
Total	130,037	129,269	109,625

*Cattle and calves.

	Cattle	Hogs
Chicago	50,712	57,700
Kansas City	22,640	21,819
Omaha	28,118	25,286
East St. Louis	43,396	46,671
St. Joseph	8,655	8,468
Sioux City	22,708	21,211
Wichita	2,315	2,514
Philadelphia	9,417	11,011
Indianapolis	14,902	18,705
New York &		
Jersey City	39,114	32,368
Oklahoma City	5,806	6,034
Cincinnati	11,219	11,217
Denver	9,680	8,296
St. Paul	16,637	15,370
Milwaukee	153	4,272
Total	285,470	291,542

¹Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

	Cattle	Hogs	Sheep
Chicago	24,011	16,367	21,046
Kansas City	20,967	28,165	24,124
Omaha	20,458	35,889	35,050
East St. Louis	3,888	5,735	2,951
St. Joseph	18,259	17,563	14,365
Sioux City	9,745	12,534	12,479
Wichita	4,924	4,469	5,527
Philadelphia	2,425	2,911	1,742
Indianapolis	887	644	572
New York &			
Jersey City	37,123	37,018	30,440
Oklahoma City	3,388	1,897	1,482
Cincinnati	153	547	54
Denver	17,319	11,531	10,056
St. Paul	4,574	7,873	7,873
Milwaukee	617	1,201	440
Total	181,768	180,112	167,216

*Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, April 16, 1945:

CATTLE:

Steers, med. & gd. \$16.00@17.25
Cows, com. & med. 10.50@12.00
Cows, cut. & com. 9.50@10.50
Cows, can. & cut. 7.50@9.50
Bulls, com. & med. 10.00@13.50

CALVES:

Vealers, gd. & ch. \$17.50@18.00
Vealers, com. & med. 14.50@17.50
Calves, med. & gd. 13.00@16.00
Calves, com. & med. 9.50@11.00

HOGS:

Gd. & ch., 160-240 lbs. \$15.30

LAMBS:

Lambs, gd. & ch. \$18.50

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 14, 1945.

Cattle Calves Hogs Sheep

Salable 1,236 1,623 204 518

Directs incl. 7,543 8,054 10,657 28,033

Previous week:

Salable 1,073 1,448 222 539

Directs incl. 5,904 7,833 21,249 37,332

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Marketing Services, War Food Administration.)

Des Moines, Ia., April 19.
—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were unchanged this week.

Hogs, good to choice:

160-180 lb. \$14.20@14.45
180-240 lb. 14.20@14.45
240-330 lb. 14.20@14.45
330-360 lb. 14.20@14.45

Sows:

270-360 lb. \$13.45@13.70
400-550 lb. 13.30@13.70

Receipt of hogs at Corn Belt markets for the week ended April 19 were as follows:

	This week	Same day last wk.
Apr. 13	29,200	28,500
Apr. 14	21,700	20,100
Apr. 16	22,000	15,200
Apr. 17	12,000	21,000
Apr. 18	20,600	20,700
Apr. 19	33,400	19,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended April 14 were reported to be as follows:

AT 20 MARKETS,

WEEK	Cattle	Hogs	Sheep
ENDED:			
Apr. 14	268,000	240,000	275,000
Apr. 17	220,000	257,000	200,000
1944	111,000	684,000	226,000
1943	217,000	398,000	247,000
1942	214,000	376,000	303,000

AT 11 MARKETS,

WEEK ENDED:	Hogs
April 14	206,000
April 17	213,000
1944	505,000
1943	322,000
1942	312,000

AT 7 MARKETS,

WEEK	Cattle	Hogs	Sheep
ENDED:			
Apr. 14	200,000	172,000	192,000
Apr. 17	188,000	178,000	184,000
1944	153,000	522,000	151,000
1943	160,000	274,000	172,000
1942	156,000	252,000	212,000

AT 7 MARKETS,

WEEK	Cattle and Calves	Mar.	Mar.
ENDED:			
Apr. 14	92,250	61,720	1944
Apr. 17	21,223	10,807	
1944			
Total, March	115,473	72,945	
Jan.-Mar.	290,063	283,281	

Sheep and Lambs

	Stockyards	Direct
Stockyards	74,965	60,110
Direct	25,507	32,001

Total, March

	102,572	90,711
Jan.-Mar.	311,735	230,000

Total, March

	102,572	90,711
Jan.-Mar.	311,735	230,000

*Data in this report are obtained from offices of state veterinarian. Under "Public Stockyards" are included stockers and feeders who were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for food, water and rest.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 14, 1945, as reported to THE NATIONAL PROVISIONER.

CHICAGO

Armour, 1,785 hogs and 331 sheep; Swift, 307 hogs and 894 shipper; Wilson, 1,042 hogs; Western, 1,040 hogs; Azar, 1,457 hogs; Shippers, 4,640 hogs; Others, 14,315 hogs. Total: 19,456 cattle; 3,196 calves; 24,055 hogs; 24,011 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour .. 2,745 564 1,394 9,058
Cudahy .. 2,541 602 805 4,783
Swift .. 1,830 524 1,156 8,968
Wilson .. 1,718 414 864 3,234
Campbell .. 2,464 2 1,675 9,183
Others .. 10,886 190 1,675 9,183
Total ... 22,184 2,296 5,894 35,296

OMAHA

Cattle & Calves Hogs Sheep
Armour .. 7,557 5,352 5,718
Cudahy .. 4,117 4,234 6,784
Swift .. 6,432 3,474 9,029
Wilson .. 2,442 3,137 2,029
Independent .. 1,590 ...
Others .. 4,737 ...
Cattle and calves: Kroger, 1,116; Nebraska, 673; Eagle, 25; Greater Omaha, 181; Hoffman, 63; Rothschild, 574; Roth, 158; South Omaha, 1,387; Merchants, 52.

Total: 24,527 cattle and calves; 22,464 hogs and 24,460 sheep.

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour .. 1,487 982 5,439 1,874
Swift .. 2,055 1,604 4,101 1,438
Wilson .. 1,186 ... 3,627 50
Hicks 1,574 ...
Krey 529 ...
Laclede 1,739 ...
Schoell 709 ...
Others .. 3,497 400 2,104 521
Shippers .. 5,779 2,889 9,725 131
Total ... 14,004 5,875 20,547 4,014

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift .. 1,994 248 3,300 9,688
Armour .. 1,944 553 2,719 4,168
Others .. 3,747 53 1,579 1,565
Total ... 7,685 854 7,407 15,300
Not including 2,282 hogs and 4,455 sheep bought direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Cudahy .. 4,154 109 6,648 8,015
Armour .. 3,176 123 6,848 8,288
Swift .. 2,914 91 4,874 2,818
Others .. 474 ... 15 ...
Shippers .. 11,908 ... 5,789 202
Total ... 22,626 323 23,612 9,273

WICHITA

Cattle Calves Hogs Sheep
Cudahy .. 1,125 586 1,479 4,924
Guggenheim 438
Dietrich
Dietrich .. 120 ... 48 ...
Dodd .. 40 ... 754 ...
Sunflower .. 45 ... 84 ...
Pioneer .. 3,882 ... 880 225
Total ... 5,600 586 3,195 5,149

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour .. 1,155 735 1,186 441
Wilson .. 1,100 805 1,186 649
Others .. 354 2 838 ...
Total ... 2,600 1,542 3,212 1,090
Not including 2,596 hogs and 2,298 sheep bought direct.

CINCINNATI

Cattle Calves Hogs Sheep
Gall's 106
Kahn's .. 221 ... 2,979 ...
Lorey 413 ...
Mayer .. 59 ... 2,524 ...
Bachster .. 102 94 ... 12
Stegner .. 222 343 ...
Others .. 1,457 618 924 23
Shippers .. 145 627 1,882 ...
Total ... 2,235 1,682 11,819 158
Not including 2,081 cattle and 1,554 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour ..	1,600	462	1,280	10,486
Swift ..	385	257	1,435	10,185
Blue ..	300	6	163	...
City ..	236	11	472	10
Rosenthal ..	35	2	24	...
Total ...	1,984	738	3,374	20,638

DENVER

	Cattle	Calves	Hogs	Sheep
Armour ..	1,774	242	3,735	12,115
Swift ..	1,519	266	3,244	9,646
Cudahy ..	983	45	1,975	4,818
Others ..	1,871	183	1,296	3,946
Total ...	6,157	739	10,250	30,525

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour ..	2,162	3,448	6,852	1,601
Cudahy ..	688	1,201	...	785
Swift ..	4,085	5,642	9,785	2,188
Others ..	8,370	1,826
Total ...	15,910	12,017	16,637	4,574

TOTAL PACKER PURCHASES

	Week ended	Cor. week	Prev. week	Week ended
Cattle ..	144,986	139,110	132,661	1944
Hogs ..	161,466	151,333	498,778	
Sheep ..	174,552	161,961	154,743	

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
April 13 ..	2,027	612	8,524	5,285
April 14	Closed
April 16 ..	17,391	881	13,607	13,688
April 17 ..	7,454	866	10,363	3,682
April 18 ..	12,287	834	12,168	5,882
April 19 ..	4,500	800	12,000	11,500

*Wk. so far ... 41,682 3,831 48,138 34,752

Wk. ago ... 42,553 8,066 84,727 35,310

1944 ... 42,102 4,333 92,520 35,300

1943 ... 32,346 8,706 72,279 40,999

*Including 1,225 cattle, 99 calves, 26,086 hogs and 1,720 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
April 13 ..	2,218	138	1,200	4,886
April 14	Closed
April 16 ..	6,876	184	835	3,467
April 17 ..	3,972	256	1,043	2,871
April 18 ..	6,277	235	1,170	1,887
April 19 ..	3,500	200	1,000	3,000

Wk. so far ... 20,625 845 4,181 11,225

Wk. ago ... 19,489 752 8,820 9,744

1944 ... 14,746 445 1,783 9,578

1943 ... 14,885 527 4,188 8,245

1944 ... 129,513 121,400

Calves ... 10,975 12,691

Hogs ... 143,684 338,744

Sheep ... 109,572 95,960

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
1945	1944
Cattle ..	62,206	62,056
Hogs ..	15,945	9,612
Sheep ..	37,965	15,772

1945 ... 129,513 121,400

Calves ... 10,975 12,691

Hogs ... 143,684 338,744

Sheep ... 109,572 95,960

1945 ... 129,513 121,400

Calves ... 10,975 12,691

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Sheep ... 109,572 95,960

1945 ... 129,513 121,400

Calves ... 10,975 12,691

Hogs ... 143,684 338,744

Sheep ... 109,572 95,960

1945 ... 129,513 121,400

Calves ... 10,975 12,691

Hogs ... 143,684 338,744

Sheep ... 109,57

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These days your customers are willing to pay for the best. Give them hams processed with NEVERFAIL 3-Day Ham Cure . . . for even, eye-catching pink color . . . for fine texture and uniform mildness . . . for that good, old-fashioned, full-bodied ham flavor . . . plus that special aromatic fragrance obtained only by using NEVERFAIL 3-Day Ham Cure. Write us!



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THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago 5, Ill.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Services, W.F.A.)

WESTERN DRESSED MEATS

	New York	Phila.	Boston
STEERS, carcass	4,970	1,531	1,068
Week ending April 14, 1945	4,970	1,531	1,068
Week previous	5,422	1,800	1,282
Same week year ago	5,428	1,882	1,071
COWS, carcass	1,481	1,779	468
Week ending April 14, 1945	1,481	1,779	468
Week previous	1,777	578	762
Same week year ago	1,427	1,272	898
BULLS, carcass	353	2	57
Week ending April 14, 1945	353	2	57
Week previous	263	19	14
Same week year ago	579	40	18
VEAL, carcass	10,558	920	387
Week ending April 14, 1945	10,558	920	387
Week previous	12,281	1,000	1,042
Same week year ago	14,580	837	822
LAMB, carcass	23,893	9,365	10,387
Week ending April 14, 1945	23,893	9,365	10,387
Week previous	25,109	9,158	12,322
Same week year ago	26,231	7,570	14,000
MUTTON, carcass	2,561	762	888
Week ending April 14, 1945	2,561	762	888
Week previous	1,842	816	888
Same week year ago	960	300	888
PORK CUTS, lbs.	648,535	260,110	51,891
Week ending April 14, 1945	648,535	260,110	51,891
Week previous	790,763	350,250	37,475
Same week year ago	1,850,494	325,731	264,755
BEEF CUTS, lbs.	294,684	—	—
Week ending April 14, 1945	294,684	—	—
Week previous	280,677	—	—
Same week year ago	300,230	—	—
LOCAL SLAUGHTERS			
CATTLE, head	12,002	2,461	—
Week ending April 14, 1945	12,002	2,461	—
Week previous	10,637	2,025	—
Same week year ago	9,415	2,180	—
CALVES, head	6,657	2,495	—
Week ending April 14, 1945	6,657	2,495	—
Week previous	5,793	2,325	—
Same week year ago	8,845	2,071	—
HOGS, head	39,239	9,417	—
Week ending April 14, 1945	39,239	9,417	—
Week previous	34,115	9,563	—
Same week year ago	54,574	18,643	—
SHEEP, head	36,823	2,435	—
Week ending April 14, 1945	36,823	2,435	—
Week previous	38,590	2,238	—
Same week year ago	44,256	1,742	—

Country dressed product at New York totaled 12,481 veal, 77 hogs and 160 lambs. Previous week 13,848 veal, 80 hogs and 133 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Inspected slaughter at 32 centers for the week ended April 14 showed only minor changes from a week earlier. Cattle kill showed a slight drop from the previous week while all other classes were up slightly. Slaughter of cattle, calves and hogs were smaller than a year earlier while lamb kill was up slightly.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC:				
New York, Newark, Jersey City	12,002	6,657	80,114	37,123
Baltimore, Philadelphia	3,241	1,020	20,902	1,471
NORTH CENTRAL:				
Cincinnati, Cleveland, Indianapolis	9,068	2,413	40,998	3,119
Chicago, Elkhorn	6,725	50,712	29,794	—
St. Paul-Wisconsin Group ¹	19,492	36,792	55,250	5,820
St. Louis Area ²	9,685	4,462	43,396	8,100
Sioux City	9,601	320	22,708	2,745
Omaha	19,271	1,180	28,116	29,485
Kansas City	17,004	4,078	22,640	24,987
Iowa & So. Minn. ³	15,362	5,045	113,487	35,625
SOUTHEAST⁴:	2,120	2,374	14,756	31
SOUTH CENTRAL WEST⁵:	13,826	4,237	26,128	49,432
ROCKY MOUNTAIN⁶:	5,922	508	10,285	15,159
TEXAS:	16,100	2,274	21,039	53,440
Total	176,209	80,094	509,491	286,887
Total prev. week	182,184	78,184	506,953	284,807
Total last year	177,758	92,869	1,144,977	280,461

¹Includes St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis Natl. Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended April 14	908	318	3,820
Last year	1,213	301	3,886
Last week	1,321	455	13,000

CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

JOB WANTED

If your product is sold in grocery stores, FFR wants to work for you. FFR wants the job of keeping you abreast of the news, trends and developments affecting the processing, advertising, marketing and sale of your products and merchandise. Write for a free sample copy of FFR, or enter a subscription today. It is \$3.00 a year for 26 issues chock full of information of vital interest to you. FOOD FIELD REPORTER, 330 West 42nd St., Room 2132, New York 18, N. Y.

ARCHITECTURAL ENGINEER

10th year with national Chicago food processor. Experienced industrial building and equipment layout development; cost estimates preparation of architectural structures, mechanical, piping, drawings specific to food contracts; supervision construction and equipment installation. Illinois registered architectural engineer. Capable of organizing new department. Any location. W-57, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRACTICAL PACKINGHOUSE operator with superintendent's and manager's experience, aggressive, cooperative, thorough knowledge of all plant operations and productive policy on labor relations. W-56, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED as chief engineer and master mechanic. 20 years' experience. Prefer working in packinghouse. W-55, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

SAUSAGE FOREMAN

Experienced man wanted to start manufacture of sausage in new sausage room of modern Government inspected plant. References required but will be kept confidential. Starting salary \$100.00 per week. Write

Ben. H. Rosenthal, President,
Ben. H. Rosenthal Packing Co.,
P. O. Box 5252, Dallas, Texas

MEAT PLANT MANAGER

Wanted by expanding food organization to direct complete operations of medium sized packing plant. Must have administrative ability and experience in slaughtering, processing, and plant management. Key position. Permanent. Attractive post-war future. Salary open. Send letter, preliminary to interview, giving full details of employment record. Confidential. Write W-97, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN WANTED: Institutional or commercial experience. Large corporation located in New York City now preparing specially cooked foods; excellent opportunity. Requires man capable of supervising complete kitchen. Must be congenial and willing to follow instructions. W-96, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Superintendent by company operating medium size packing plant, experienced in slaughtering, processing, sausage manufacturing, rendering and some knowledge of mechanical maintenance. This is a good post war job offering real opportunity to the right man. W-20, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

PLANT SUPERINTENDENT: Large modern progressive independent eastern non-slaughtering processor (includes canning) of meat products desires plant superintendent with executive ability. Willing to pay substantial salary to proper person. W-99, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

CHEMIST WANTED: Modern rendering plant in large mid-eastern city, fats and protein analysis. Research work also. State age, experience, personal references, salary expected. W-94, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-92, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN WANTED: To call on meat packers and sausage makers in the state of Ohio to sell seasonings, casings etc., salary, expenses and bonus. Meat Industry Suppliers, 4482 S. Ashland Ave., Chicago 5, Ill.

CASING SALESMAN: Wanted to sell full line in lucrative territory. Will pay commission plus travelling expenses. State age and experience. Write W-100, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN WANTED: For modern dry rendering plant. Supervise maintenance. State age, experience, references, salary expected. W-95, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN WANTED: To sell full line of spices, imitation pepper, meat cures and specialties. W-101, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Hog kill and beef kill and hog cut foreman. Home Packing Company, Toledo, Ohio. Phone Kingswood 5401.

Equipment for Sale

1—No. 43-B Buffalo Silent Cutter, complete with 25 h.p. 220 V. 60 cycle 3 phase motor, 2 complete sets of knives. Machine completely overhauled and repainted. Price F.O.B. Baltimore....\$700.00

1—No. 32 Buffalo Silent Cutter, complete with 7½ h.p. 220 V. 60 cycle 3 phase motor. Completely overhauled and repainted. Price F.O.B. Baltimore.....\$450.00

1—100-lb. Capacity Randle Air Stuffer, complete with 4 staffing tubes, air compressor, tank and motor. F.O.B. Baltimore.....\$350.00
Price Stuffer only, complete with stuffing cock and tubes.....\$175.00

2—Vertical Combination Wet Rendering and Drying Tanks, pulley drive, 5' dia., 8' high, steam jacketed, good condition. Price loaded on truck F.O.B. Jonestown, Penna., each.....\$750.00

THE R. E. JORDAN COMPANY
416 West Camden St.
Baltimore, Md.

MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 2—4x8 and 4x10 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—#241 Meat grinders; 1—#27 Buffalo Silent Cutter; 1—Cresay #152-Y Ice Breaker. Inspect our stock at 335 Dearborn Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

Undisplayed; set solid. Minimum 20 words \$3.00, additional words 15¢ each. "Position wanted," special rate: minimum 20 words \$2.00, additional words 10¢ each. Count address or box number as four words. Headline 75¢ extra. Listing advertisement's 75¢ per line. Displayed; \$7.50 per inch. 10% discount for 3 or more insertions.

Plant for Sale

MEAT PACKING COMPANY

U. S. government inspected establishment. Sixty years in business. Modern plant and equipment, including abattoir, doing approximately \$1,000,000 annually, principally in hogs. Excellent financial condition (net current worth alone is approximately \$200,000). Well located on eastern seaboard, about 200 miles from New York City. Price \$925,000 all cash. Principals only. W-85, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Plant Wanted

PLANT WANTED: Medium sized slaughterhouse B.A.I. or in condition to be government inspected. Capacity 500 cattle per week. New York, Pennsylvania, or New Jersey. W-84, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Slaughterhouse about 200 or 300 cattle capacity. Federal inspection, R. R. siding. Will lease or buy. Write full details. W-91, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Equipment Wanted and for Sale

Boxmaking Machinery Wanted

We are in the market for Morgan or Doig nailers any size or condition. Will pay up to \$100.00 per track. Can use several vertical reevers, single or twins. Hand-hole cutting machines and corrugated fastening or shock splicing machines. Write, wire, or phone: Keystone Machinery Co., 324 Fourth Ave., Pittsburgh 22, Pa.

ARTIFICIAL CASINGS: We have on hand a number of artificial casings in all sizes. Also frankfurter casings. These can be purchased very reasonable. Also will sell one 250-lb. Cincinnati chopper, direct drive, one bake loaf oven Superior make, one 200-lb. stuffer all in perfect condition. F-85, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

CROP-RANCH FOR SALE

3052 Acres. Can divide. Two beautiful modern homes, several real barns, several silos, scales, 15 good labor houses, well fenced, running water all fields, mostly black level to slightly rolling. 1944 tax 30c. acre, due to Homestead tax exemption law; also livestock and personal property tax free. On improved road, electric and phone lines, milk, egg, R.F.D., school bus route, passenger bus line. Joins town on main line R. R. (loading pens on property) in Lowndes County, Mississippi. 20 min. college town 20,000 pop. Noted black Prairie alfalfa lime belt where everything grows. Two crop yearly, pasture all year. Price \$50.00 an acre, good terms. Possession 30 days or allow 8% int. on price for remainder 1945. Will sell stock and equipment if desired. Due to mild climate, 54 inch annual rainfall well distributed. Great variety grains, hays, forage crops and grasses makes for most ideal stock country. Producing meat at minimum cost with pleasure during winter when north and west idle. Why farm and handle stock in ice and snow?

CALEB SMITH, SIKESTON, MISSOURI

WILL RENT OR LEASE one canning line. Can be used for large cans and small. This location is 25 miles from Chicago with railroad siding. Also have ample cooler space if necessary. W-86, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Meat and Gravy

Governmental red tape is not an exclusive American commodity. The *Meat Trades Journal* of Australia disclosed recently that 1,500 head of cattle at an outlying Australian ranch may perish of thirst before vitally-needed pump engine parts are received. The Arrabury station, where the animals are being raised, radioed the nearest town for repair parts as soon as engine trouble developed. Mail to the station, which arrives only once a fortnight, failed to bring the necessary parts; instead, government application forms were received to be filled out and returned to the supplier. Thus a month will be lost sending the forms back and forth. It is estimated that twice that period of time will elapse between reception of the radio plea and delivery of the parts. Meanwhile, the cattle are being supplied water by means of a windmill—and cattlemen are doubtful that the wind will hold out until the repair parts arrive.



Reports of Japanese surrenders are few and far between, but Lt. Wesley Fishel, son of Clarence Fishel, The Cleveland Cotton Products Co., recently had the unique experience of accepting the capitulation of two officers of the Japanese army medical corps and two corpsmen on bitterly contested Iwo Jima. The Jap officers surrendered formally to Lt. Fishel and Lt. Lawrence C. Vincent of Detroit. Flanked by U. S. Marine guards, they returned to their cave hideout and retrieved their buried Samurai swords. The American officers marched in step toward the Japs, halted and saluted. Returning the salute, the officers offered their swords, cradled in their hands. "This is very regrettable," observed Lt. Vincent, "but it can't be helped." "We only hope the war will be over as soon as possible," replied one of the Jap officers. "We have done all that we know how."



Top this, if you can, for freak accidents. It was reported by THE NATIONAL PROVISIONER many years ago, but we just happened across the item recently while scanning some old file copies: "A kicking pig hit Butcher John Derry's elbow at the Rea & Co. pork plant, Pittsburgh, last week, shot his hand up, and caused the man to cut his own throat instead of the pig's."



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

THE NATIONAL PROVISIONER during the summer of 1902 reported an "extraordinary incident that happened during an electric storm at Butte, Mont." The article read: "Alfred E. Rhodes, an employee of the Cudahy Packing Co., was killed this morning by an electric shock that came from a stack of meat in a refrigerator car. When he first entered the car he received a violent shock by touching a piece of timber. He was dragged out by a fellow employee, and after great difficulty was revived. A short time later, he went back into the car to resume work, touched a pile of meat and was killed instantly. Coroner Johnson, while investigating the accident, touched another pile of meat and was nearly killed. He remained unconscious for an hour. The heavens were a continuous sheet of flame, and nearly everything became more or less charged with electricity. The fact that a stack of meat in a refrigerator car, after being surcharged with electricity, may become a storage battery may be interesting to the insulating experts and other scientists."

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